AMERICAN BEE JOURNAL

CAROL ANN LEHMAN
Wisconsin Honey Queen

Vol. 96 No. 7 JULY 1956

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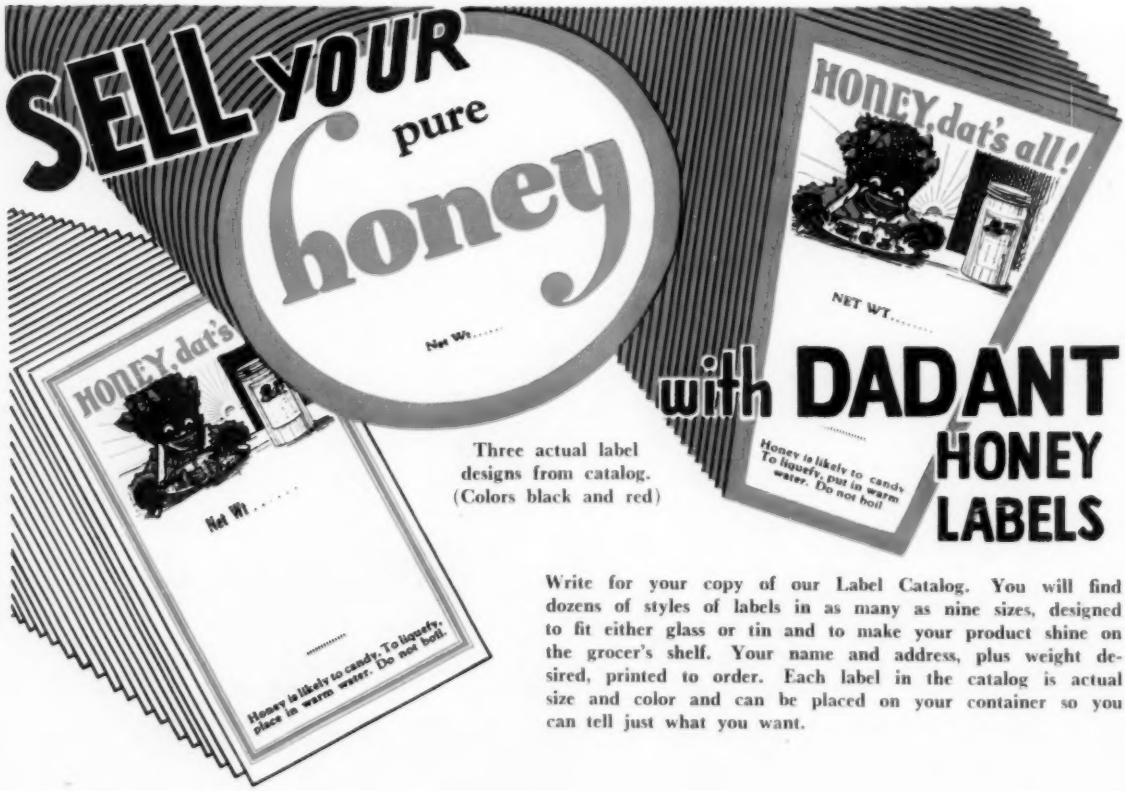

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THE AMERICAN BEE JOURNAL

HAMILTON, ILLINOIS

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AD INDEX

The Business Beekeeper

Preparation For And Getting A Fall Crop

by L. R. Stewart

In the spring and early summer there is no little discussion of that phase of colony life known as the build up, due to the fact that this is the time for instinctive reproduction. It is often considered the build up for the clover flow or the first major flow which in some areas is the only one. But there are areas that have a fall flow equal to or greater than the summer flow and it is these we wish to discuss.

First we would like to say something about 'build up' and its end, the 'peak', two of the least understood terms in all beekeeping. In spring time build up or reproduction is the instinctive, normal way of bee life. We can help it along by providing adequate feed (either honey, dry sugar or sugar syrup,) pollen, a vigorous queen and ample brood room. But what about the peak? Is it a given stage in this build up? We don't think so. Rather we believe it is indefinite, a relative term that applies to the number of bees in a given space. We have had a prime swarm of a mere handful of bees and in the same yard two brood chambers overflowing with bees that couldn't be induced to swarm. We believe under proper management the only peak is at the point where, for any cause, the queen fails.

As build up (increasing colony strength) is not as natural or instinctive for a fall flow as it is for the summer flow a different plan of management must be used. First, every beekeeper should know his nectar yielding plants. He should know them in order of blooming; when they bloom, length of bloom, and their possibilities. As a near relative he should also know his weather and its effect upon his nectar bearing plants. This is very important in

fall flows because of the short flows, shorter days and possibilities of inclement weather. For these reasons it is imperative that colonies be as strong as possible at the beginning of the fall flow. In a long clover flow a colony can build up and still store some surplus but not in a short fall flow.

After the summer flow we often have a failing queen and considerably fewer bees than at the beginning of the flow due to the fact that the colony loses some 600 bees more than it rears on working days. Naturally, if the queen has seen her best days she must be replaced by a young, vigorous one.

If all the clover or summer crop is removed there will be very little for the colony to build up on. If honey is not left the colony will have to be fed. Unsealed honey is the best feed; sealed honey is not satisfactory with old queens as the bees will not unseal it to rear brood; young queens will. If honey is not available dry sugar or sugar syrup will do. If you have sealed honey and old queens, uncap part of it. In most areas there are abundant pollen sources for a fall flow.

In addition to a vigorous queen and plenty of stimulative feed you must have plenty, and we mean plenty, of brood room. There must also be a good water supply as this is the hottest part of the season. We employ the same colony management and same swarm control measures for fall as for summer. Often our swarming instinct, if we have done a good job, is as great as in the summer.

At beginning of the flow we may have some colonies not as strong as we wish for a short, rapid flow. These colonies are strengthened as follows: We put a couple teaspoons of 32% amonium nitrate in our smoker and give the colony a few puffs. This is the same as laughing gas. We then go to one of our standard five frame nucs and remove enough combs of bees to supply our need, taking care not to get the queen. We then shake the bees in front of the colony we wish to strengthen, hustle them along with a little smoke and return the combs to the nuc. When the bees of the colony awaken the nuc bees will be among them and the colony bees will never know but what they have been there all the time. It is not necessary to smoke the bees from the nuc as the bees in the colony are the ones on the defensive, and the killers.

We get this amonium nitrate from our farmer friend; it makes his corn grow about two feet higher. As it's in pellet form we use more of it than we would of the pure crystals which you can purchase at drug stores.

Our friend gives it to us; it costs him 5 cents per pound. Colonies can be requeened and united the same way; with it you can also requeen laying workers. It is fine for moving, working cross bees, and finding wild queens. A little practice will show you how much to use; an overdose will only prolong the slumbers.

In a fall flow you just don't pile on the supers as you would for a summer flow; top supering should be employed in order to keep the queen in the brood nest and to get it filled. For in these cool nights bees will not store above sealed honey if there is room below. Nectar and sometimes unsealed honey is carried to the brood chamber after the flow ceases.

Altho a fall crop is welcomed it has its problems, as above related, and its drawbacks. It delays the removal and packing of honey. We have had a scale colony increase of 12 pounds on November 12 and a cluster that night for the rest of the winter. Fall honey is often difficult to remove; too cold for carbolic boards without applying auxiliary heat from a blow torch or smoker and too cold for efficient and safe use of bee escapes, as in real cold weather small clusters will not be able to move down, and so they freeze.

If bees are clustered, supers can quickly be removed unless some silly queen has gone up in the supers. In this case if the cluster is not too large we set the supers off that contain the cluster, then remove the supers below and place the supers with the cluster on the original brood chamber. If the cluster extends from top to bottom we just have to wait for a day when bees can fly; we usually have some of these but it means another trip. We don't use excluders.

Our farmer friend has another gadget that is useful in removing honey on days that the bees can fly. It is a small compressed air tank he uses to fix flats out in the field. It will blow the bees from the supers in a hurry, and they pick themselves up and return to hive with no ill effects. The overhead is nil on this; we borrow the tank and get free air at any gas station. Sometimes our top brood chamber (we use two) is more or less full of brood when the season ends; in this case we have to adjust the stores. Quite often the bottom body contains only a little honey and pollen.

We try to check for disease and queen performance before the season is over as it is often too cold to do so afterwards. Any queen that is laying less on the first of September than the average of the yard she is in is automatically replaced.

Feeding is another problem. It's too cold to feed syrup; bees won't take it in cool weather and if the feed can is left on and it gets tilted or air gets in, the syrup will run down on the clustered bees and kill them. We always feed dry sugar on extra deep inner covers in November but the bees won't take this except on days they can move. So our only alternative is to give combs of sealed honey, exchanging them for empty combs.

Probably the biggest draw back is getting our extracting done and cleaned up. Even if you have a warm extracting room honey handles better in the summer. Cappings drain better, too. We have a yard we use to clean our wet supers but it is often too cold to take them to it so we have to store them wet and endure the excitement next season when we return them to the bees. But there is one pleasure about this fall crop; it is usually so cool we are not annoyed with robbers. And we have an abundance of young bees for winter.

You can readily see a fall crop is not all velvet. However a hundred pounds of honey in addition to the summer crop is something to think about.

Indiana

What Price Honey?

by Robert M. Mead

Something wonderful has happened to the beekeeping industry in the past year. The price of honey is firm and has been advancing and in general this is true all over the country. One beekeeper with a sense of humor expresses it this way, "Buyers are now treating producers with considerable respect." Probably some buyers have always treated the producer with respect regardless of the market but there have been some abuses and those buyers who rode producers hard when the market was all in their favor may now find the going difficult themselves. It is worth mentioning that the firm tone of the honey market is all the more remarkable when one considers that the general price level of other agricultural products is not so satisfactory.

As far as the producers are concerned this is a situation that is long overdue. Almost every item the commercial man must buy to carry on his business has risen steadily in price over a long period of time and this is true of labels and bottles as well as trucks and gas and general maintenance. Just what would happen to beekeeping if there was not some price improvement in their product is a question only beekeepers can answer but there is a limit even for the most stubborn, hard working and thrifty. However it is well enough for beekeepers to consider why this price rise took place and some of its effects on the consuming public.

Part of the price rise may be tied in with the nature of our honey crops. We seem to be in a pattern where several sections of the country get good to excellent crops but never all

of the country in any one year. This not only holds total production down somewhat but the areas getting a light crop or none have been actively buying to keep up their trade. This situation extends beyond our borders; the Canadian crops have been spotty and the Canadians have been very active in our markets. Some honey has also been going to Europe which is always short of this item but not always able to buy.

Another factor that I hope every beekeeper will take to heart is the fact that the accumulated work of the American Honey Institute is paying off in a big way. I say accumulated work because, although we have not been able to do the flashy advertising that some products do, the day in and day out and year after year work of Mrs. Grace and her assistants has greatly increased the use of honey. Millions of home makers have had a chance to read about honey and have seen numerous attractive recipes calling for the use of honey. The work of the Institute has also attracted the attention of numerous commercial users of sweets, notably the bakers.

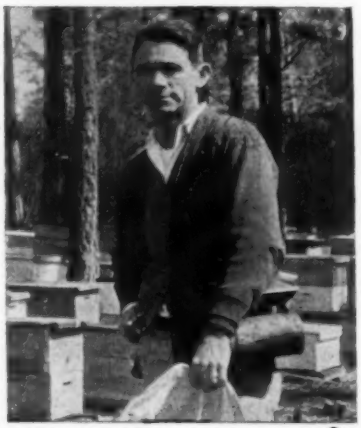
So the picture is good and I would expect it to continue good but there are some factors in it that beekeepers should think about seriously. The price of honey has risen but the rise, so far, has not much more than off set increased costs of production. It is likely that if prices generally continue to have an inflationary trend, costs of production will still continue to rise and that beekeepers in general will still not have to worry over becoming uncomfortably rich.

We also have to take into consideration the impact of rising prices on the consumers. According to reports the higher price level for baking honey, and sometimes the trouble in obtaining it, have already sent some bakers back to commercial syrups and sugars for sweetening. It is impossible for any one with my limited experience to foresee how far this unfortunate trend will go but it is at least something to ponder over when we win a market and then immediately start to lose it. It has to be understood that commercial users will not just fool around, and cannot afford to; either they get what they want when they need it or they turn to something they can be sure of getting. Also many of them work on a small enough margin so that they are very easily swayed by the price factor.

As far as individual consumers are concerned I find that people who like honey and really use honey are mostly concerned with getting a flavor and type that suits them rather than with price. In connection with this I have always advocated that honey should be promoted as a food and sold at a price that will keep people using it as a food rather than getting it too far into the luxury classification. In spite of the general price rise, honey, in most instances, is still selling at a price attractive to consumers especially in large containers. I do note however that some retailers are taking a very generous mark up and that some honey is being packed in what I personally consider trivial and costly containers. Six ounces of honey in a fancy pottery jar for $1.35 at a tourist trap is not my idea of promoting the use of honey as an every day food but it does well illustrate the extremes in the honey market; because, on the other hand, I know a beekeeper who still sells five pound tins for a dollar.

Probably the salvation of the beekeeping industry lies somewhere in between these extremes. We have come down a long road to a time when it seems that we might have fair prices in an expanding market. Let us strive to supply it.

Vermont.



Garnett G. Puett

On May 30 occurred the death of Garnett George Puett, for many years one of the outstanding queen breeders and package shippers of the South. His death occurred of heart attack at Birmingham where he was operating a TV and radio station.

Mr. Puett was born Aug. 25, 1901, in Oklahoma. Soon afterward the family moved to Colorado where the father, J. G. Puett, became an extensive honey producer and a member of the old Colorado Honey Producers Association.

For reasons of health the family moved to Florida in 1915, thence to Moultrie and finally to Hahira, Ga. which has since been the headquarters of the Puett industry. Thousands of queens and packages have been shipped from there.

To one familiar with Southern beekeeping, Garnett Puett soon became one of the wheelhorses in accomplishing anything for the good of the industry, and he was especially active in the efforts to raise more bees during World War I as well as a staunch supporter and active member of the Southern States Beekeepers Federation.

Mr. Puett owned and operated not only his Georgia and Florida apiaries but had a group of apiaries in Michigan. He instituted a refrigerated truck to get his packages to his Michigan bees and to some of his larger customers.

First heart attacks in 1948 forced him to less active participation in actual bee work.

He is survived by his widow, his two sons, Garnett Jr. and Grady Joe; as well as three brothers and two sisters, all of the latter being in western states.

His has been a beneficent influence on Southern beekeeping during the greatest growth of the package and queen industry, his influence being felt as well on a national basis.

No Case Against Bees

Ed. Moore, Hornell, New York, sends a clipping of last fall that reports another case of a charge of maintaining a nuisance in East Providence, Rhode Island, against Clarence C. Munroe. Judge Sullivan dropped the case since the town solicitor said there was no legal basis for the charge. The bees were kept in back of Munroe's home and neighbors registered a complaint with the town council.

Mediterranean Fruit Fly In Florida

The Med. Fruit Fly is back in the state and the control program is arousing some concern among our beekeepers in the citrus section. It's still too soon to say how much danger the sprays will be to honeybees, but we are having to keep a close watch on the area.

F. A. Robinson, Gainesville

Changing Trends In Consumer Demands

by Bruce Morehouse

We beekeepers are so concerned with the progress of our production routine that we take little notice of important changes in the field of merchandising. The search for new foods, new combinations of foods, new conveniences, and time saving methods and gadgets, means that honey is due for some changes, too. Honey has increasingly stiff competition in the field of sweet spreads, and we will need to pay more attention to merchandising if we are to keep our share of sales.

Years ago honey was put in the so-called "gallon" pail (10 pounds) and in the "half-gallon" pail (5 pounds). During the Second World War the cost of pails doubled and we turned more to glass, even little 5-oz. jars. With the growth of super markets, good roads and automobiles, there is a tendency to buy most foods in small quantities. So today the 1-lb. jar is most in demand, even when a considerable saving per pound may be had by taking a 5-lb. jar. The price per jar seems to be a more important sales influencing factor than the price per pound.

With an ear open for the most frequently heard "consumer gripe" about honey we learn that *"it is too sweet"*. And, we must believe people when so many of them say this. Why not try combining honey with something less sweet? Many foods are combined, why not honey, especially if it opens up a big new market? Surely our food

chemists can make a pleasant tasting less-sweet honey spread that will not mold or spoil. Sometime this potential market will be supplied and the consumption of honey will go up considerably. When will this long-looked-for development arrive?

Then there are people who say honey is too sticky and messy. Many families do not have modern honey servers, and strings of honey from the open dish to the plate or biscuit are not welcome. If honey were not so thick at room temperatures, or from the refrigerator, it would pour easier from a server or pitcher. This objection points directly to the need of a pancake and biscuit syrup made with honey, less sweet and more fluid. A preservative, flavoring, and coloring could be added, but again this is the work for a real food chemist. There is need, too, for an inexpensive pour-cap that would permit bringing the honey jar right to the dining table. The catsup bottle comes to the table—why not the honey syrup bottle?

When I was a boy we ground Arbuckle's and Lion brands coffee beans in a home coffee grinder. Then came the already ground coffees, and now the instant coffees, and instant teas. Since 1940 startling changes have come in many food items, such as packaged cake mixes, frozen and irradiated foods. Maybe it would be to our benefit if honey should change too. Mrs. American Consumer is asking for it, and it is up to us to find the answers.

When these changes arrive more bulk honey will go to the large processor and packer, to fill the increased demand created by supplying what the consumer insists on having, because she controls the food dollars. There are syrups already on the market imitating maple syrup. Our syrup should feature honey, but be made in a more acceptable form, not so sweet and more fluid. Are we standing in our own way by not pursuing this end more vigorously?

Minnesota

Texas to Contribute to Korean 4-H Clubs

Mr. Walter O. Parr, consultant, Friendship for Korea 4-H Clubs, P.O. Box 8007, Fort Worth, Texas, has written Roy S. Weaver, Sr. asking if the Texas Beekeepers would like to contribute 100 queen bees to the Korean 4-H Clubs. Weaver Apiaries are very interested in this project and are willing to contribute 50 of these queens if the rest of the state will contribute the remaining 50. The San Antonio District beekeepers have voted to pay for five queens. If others are interested in contributing to this worthwhile project write Roy S. Weaver, Sr., Navasota, Texas, and indicate how many queens you have to donate or how much cash you wish to give to purchase queens for the Korean 4-H Clubs. The details regarding the shipment have not yet been arranged but should be ready soon.

Honey Imports and Exports

We now have final reports of exports and imports of honey for the calendar year 1955. Twenty million pounds were exported during the year, while slightly more than ten million pounds were imported. Of the twenty million, West Germany took ten million, Canada five million, Netherlands two million, Belgium and Luxemburg a million and a half, with Switzerland and France next in order.

The imports were six million pounds from Mexico, two million from Cuba, a million and a quarter from Guatemala. Five million pounds of beeswax was imported.

British Weekly Turns to Fortnightly

Succumbing to heavily increasing costs, the British Bee Journal, to our knowledge the only bee weekly appearing, has decided to change to a fortnightly publication. They hope to increase the size of the new publication to make up in a way for its forthnightly appearance.

Which brings to our remembrance that the American Bee Journal appeared also as a weekly from January 1881 to July 1907, fortunately changing to a monthly before the present management assumed its publication. We would hate to have to meet deadlines every week or even every other week as the new British Bee Journal still does.

Honey Education

by Ellsworth A. Meineke

A few generations ago almost everyone seemed to live on a farm or have a relative who had a farm. Most of these farms had a hive or two of bees so the general public knew at least that bees could sting and honey tasted good. As our farm population decreases, our city population increases. At the same time the number of farms with bees is growing smaller.

The net result of this is that a generation is growing up unfamiliar with bees and honey. People used to say: "My grandfather had a dozen hives of bees and never got stung." "His bees always chased me but I sure liked the honey." Today people look at a comb of honey and usually say: "What do you do with it?" When you explain how it is eaten they make an awful face and say "I wouldn't eat the wax."

Because of customers handling products in chain stores where most foods are purchased, the management is usually reluctant to stock combs which become messy when tested with a finger through the cellophane! All of these things present a problem to the beekeeping industry.

What can we do about it? Plenty! There are groups made to order for beekeepers to work with. Their leaders are looking for interesting and educational trips. What could be more interesting than a well kept apiary and a clean honey house at extracting time? Science and home economics classes in high school, 4-H girls' cooking groups, boys' 4-H groups, boy and girl scout troops, brownies, etc. should all be welcome to visit the beekeepers with their leaders. The boys and girls get a thrill out of handling drones and learning they cannot sting. The queen and brood in all stages are fascinating. Often an observation hive is wanted for schoolroom use.

Uncapping, extracting, and bottling honey are unusual sights and a piece of newly cut capping, dripping with delicious honey from a new, snow-

Beverly Pohlman uncaps a beautiful white comb while Darlene Tripke (right) and Phyllis Henrichs watch with great delight. (All pictures from "Scaramouche", Palatine, Illinois)

Diane Bullainor tries dipping honey chocolates while her friends watch and wait their turns.

Beverly Hartman and Estelle Iehl have their tongues hanging out while they whip up 80 quarts of honey nougat cream made with honey and egg whites.

Little Kathleen Pohlman enjoys her first honey nut sundae.

Esther Iehl and Barbara Hartman putting uncapped combs in extractor and smiling as they anticipate licking the honey off their fingers.

white comb is a thrill the kids will long remember and talk about.

Let the children handle safe things and try some of the operations. It makes for more interest and more talk at home and among friends—all good publicity. Give your guests something of interest to take home. If they are a group working on cooking projects the American Honey Institute has a wonderful supply of material.

A treat of honey ice cream sundaes, honey cookies, or candies is a fine way to finish up the visit and often gives ideas that lead to sales. Let the local paper know of the visit and if it is well planned, they may want some pictures and information for an article. We have one of the most interesting products to work with and should have no difficulty in setting up an educational program that will complement the wonderful honey publicity program of the Honey Institute.

This brief article gives just a few ideas. You will think of many more such as TV, lectures, etc. with many variations to fit your particular set-up.

Illinois

Our Cover Picture

CAROL ANN LEHMAN

Wisconsin Honey Queen

Carol Ann Lehman, Rt. 1, Berlin, Wisconsin, was chosen in a state contest as Wisconsin's Honey Queen for 1955. She was first chosen Honey Queen in Waushara County in a contest sponsored by Henry's Honey Farm, Redgranite, (Henry Piechowski). The winner was chosen on the basis of cakes and cookies baked with honey and a poster made by the contestant showing uses of honey. There were fourteen entries, including two boys. She was officially crowned Honey Queen over other contestants at the banquet of the Wisconsin State Association in Milwaukee. She is a freshman at Stout Institute, Menomonie, where she is studying commercial demonstration in Home Economics. She is the daughter of Mr. and Mrs. Arthur Lehman, Rt. 1, Berlin. Carol was a member of the Loyal 4-H Club for many years and advanced to her star title through food and nutrition projects.

Miss Lehman has been kept busy ever since she was crowned. It would take several pages to tell all that her state and association has requested of her in the way of public appearances and demonstrations ever since she became Honey Queen. This is a partial list — representative of the Market Division; speaker on radio, TV, and other shows; demonstrations of the use of honey in recipes featuring the recipes which won her title (Honey Nutbread, Chocolate Chip Cookies, Honey Oatmeal Cookies, and Honey Spice Cake); representing Wisconsin Beekeeping at the 1955 state fair, and program arranged for similar program at 1956 state fair.

Vernon Howard, Wisconsin State President, presents Queen Lehman with some of Chamberlin's section honey.

She was chosen by the state association to represent Wisconsin at the Convention of the American Beekeeping Federation at Biloxi. She has led 4-H parades, presented a cake to Governor Kohler, had lunch with him; staged 45 minute demonstration on "What's New in the Kitchen"; and her picture appeared in all state college bulletins to be sent to Junior and Senior high school students.

Her appearances and demonstrations have been enthusiastically received. A total of over 3,500 requests for recipes resulted from one TV appearance. Requests for recipes have been received from as far away as Texas. Co-ordinated and well managed programs like this in Wisconsin can be of great value to the honey industry in its efforts to promote the use of honey to the consuming public.

A delighted southern official gets a jar of honey and a buss from Wisconsin Honey Queen.

"A real queen's crown" shout students of the nursery school at Stout College as they examine the tiara of the Honey Queen.

The Harvest

Time of Climax

This little girl symbolizes what we have been working for most of the year before the honeyflow. Someone must like our honey and we must see that this liking is a permanent one. Harvesting the honey is the first step in another long process that ends up on the table or in other foods. It is the time before the New Year and that distant crop that also lies a long way ahead.

THE HARVEST – Time of Climax

by G. H. Cale

Unless the beekeeper is a migratory operator or has a location where more than one crop is obtained, in the average season the majority work hard in eleven months for honey that is secured in a period of a month or 6 weeks. So when the honey crop is mature it is quite appropriate to call it a time of climax and the beginning of a new year because then the thought and the planning is to prepare bees for the next crop which lies ahead almost another year.

The majority of beekeepers who are serious have a commercial attitude toward production. They want their bees to bring in more than they spend, whether they are small or large, and so they are actually commercial beekeepers. Any return for their work depends entirely on the crop which in some years will be excellent and in some years poor.

The extension of beekeeping to commercial proportions follows the spread of honey plants or the availability of natural plant ranges. One of the most serious problems is that of locations suitable for profitable honey productions. The growth of commercial beekeeping also followed the invention of the honey extractor and the passage of the pure food laws and the development of containers suitable for marketing honey.

In the early days, after the moveable frame hive became established production was confined largely to comb honey since there was no extractor and no protection against adulteration. But the honey that was then available was not the fine product we expect today from the producers of comb honey.

In the early days of the extractor it was common to extract all the honey possible even to the removal of honey that was not ripe or honey that rightfully should have been left for the bees for winter store. In those days winter losses were high. It was supposed that cold weather caused the death of thousands of colonies each year. The truth was that the bees did not have enough food for winter so they starved to death, even with honey at the sides of the hive to which they could not move.

It was a long time before beekeepers realized that they must manage so every colony has an abundance of honey above the cluster of bees every year and sufficient pollen so brood rearing may start in the latter part of winter and early spring and progress steadily.

Also in the early days of the honey extractor the problem of removing the honey and getting it into the honey house was entirely different than it now is. Most beekeepers with a single home yard could handle their honey with more convenience than beekeepers who had bees in outyards. However, the use of small buildings or portions of buildings for outyard operation was the common thing. Many beekeepers removed the honey from the hive by brushing the bees off the combs with a bee brush, using a wheel barrow or taking the supers, by hand, into the honey house to extract the honey. Many beekeepers used bee escapes to remove the honey which, of course, was attended by some danger from robbing if bees had access to the supers above the escape. Some shade was also necessary or some way of allowing ventilation above the escapes so that the combs in such confined and hot quarters would not melt down and part or all of the crop become lost.

Now many things have changed in our management of the honey crop. Roads are good or at least better than they used to be. With improved roads the use of the automobile truck has become common. These two things have lead to the use of central plants where outyard beekeeping or distant beekeeping is practiced.

A comb of honey partly sealed and ripe enough to be extracted. Sometimes the honey is ripe enough (water content low) with less sealing. It should drip and hair slowly from a spoon.

The use of the bee escape, however, is still the best way to remove supers of section comb honey or bulk comb honey. In working supers the honey which is nearest finished is usually kept high in the super stack so that the honey may be removed with less difficulty. Also the best finishing colonies are used to complete the honey so that it may be removed quickly and the proportion of cull honey kept low.

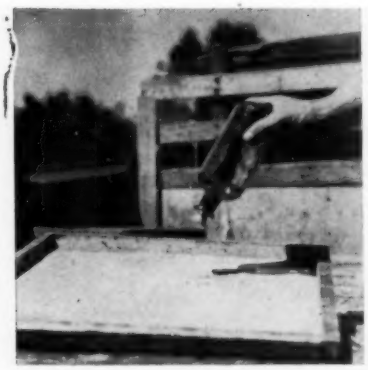
More changes have occurred in the handling of extracted honey than in bulk or section comb honey. Today with the use of the central plant and more efficient honey handling equipment, the supers of extracted honey should be well filled. One of the errors is that too few supers are given in the first part of a good honey flow and too many in the last part. This frequently leads to more work and more comb handling than is necessary; also more mileage and more labor.

A question frequently asked is just how many supers should be on hand for each colony in extracted honey production. This is hard to answer. For a flow of 100 pounds average two or three supers per colony in addition to the food chambers are perhaps enough. But if the early accommodation of unripe honey and nectar is to be sufficient there should be at least one extra super making a total of 4 to the colony. If shallow supers are used with somewhat less honey storage room 5 to the colony is a good maximum.

In flush years when a greater crop is obtained it is better to bring in finished supers, extract them and return them to the bees in rotation than to have extra supers sitting around in the leaner years to protect from moth and damage.

Bee escapes are practically never used now in removing extracted honey. With the availability of chemically pure carbolic acid, the acid board has brought a great change in the handling of the honey. When carbolic acid was not a pure chemical the use of the commercial

A five pound tin of chemically pure carbolic acid. Pour in about half a glass of hot water and set in hot water until liquified.



Fill a brown bottle with the liquified acid. Better wear rubber gloves when handling. Shake acid on acid board through a sprinkler top.

These bees have run out too much. If they fly the queen may be out and lost. Don't use too many boards. Study the day.

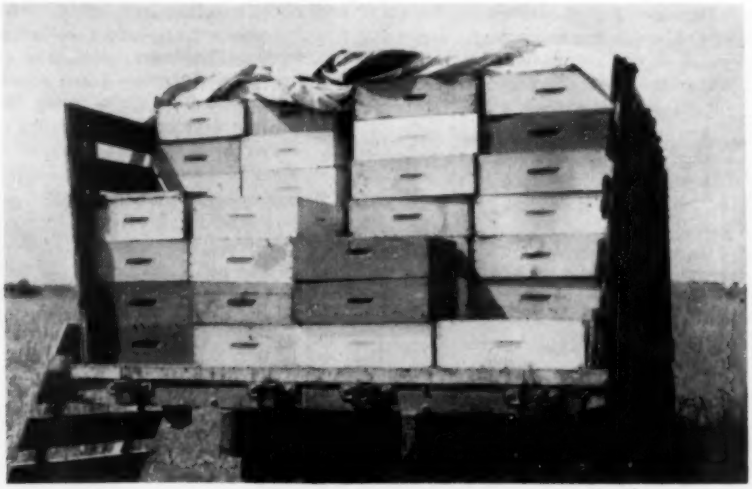
grades of acid frequently resulted in tainting the honey. However, chemically pure acid, now generally available, is highly volatile and dissipates rapidly into the air so as not to leave odor unless an excessive amount is used or the acid actually reaches the surface of the honey.

The technique for the use of the acid board would require an article in itself. The board is any framelike contrivance like an inner cover or a special wooden frame with a cloth top covered with black tin or even an improvised cloth under a board. The acid is sprinkled on the cloth. Only a small amount is necessary, just enough to give a strong odor. Because the acid is so volatile it is rapidly distributed through the combs as an irritating gas and the bees hurry away and out of the supers as fast as they can even to the point of running out the front. If the acid is used too long or if it is too strong, particularly on hot days, the bees will often take to the air and sometimes the queen will come out too and become lost. This results in queenlessness and disorder.

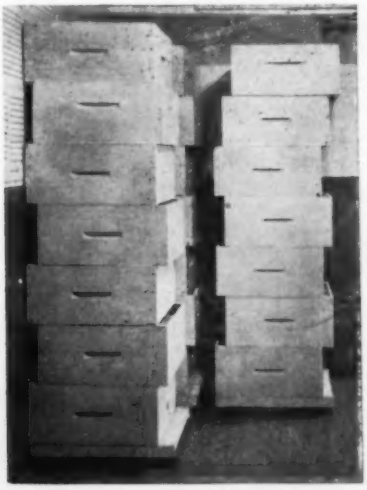
So the acid should be used only long enough to get the bees out of the super. Then that super may be removed and the next one below covered with the board and this process repeated until all the supers that are to be taken off are all removed. On cold days the acid board frequently must be supplemented by brushing. On warm days only a few boards are needed. A truck load of one hundred supers or more may be removed in a very short time.

Beekeepers who have only a home yard can handle the honey from the yard to the house with little effort. However, with outyards a different plan is required. When the honey is removed during the flow no special provision will be needed for the protection of the load of honey but in larger operations frequently the honey is not removed until the flow is practically finished and this presents problems which are concerned mainly with robbing. The more bees there are in the yard the greater the problem is and the more yards there are the more the robbing progresses as time goes by.

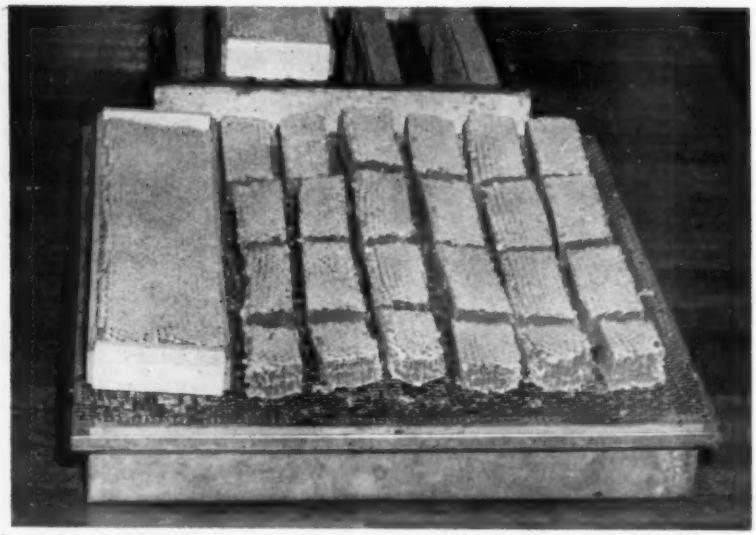
Perhaps the way we do it is as good as any. Our truck is equipped with a walking plank (or a pair of steps) which lets down at the back end to allow the loader to walk up into the truck with the honey. Machines are now available for large op-



Truck full and ready to go. Draw cloth should be taken off when far enough away from the yard.



Sometimes the supers at the honeyhouse are shifted with hive tool to allow acid fumes to leave the honey before extracting.



Cut comb honey is a quality product. Remove with escape board or brush. (Picture from "Honey in the Comb" by Killion)

erators which will take a load of supers on a truck with a motor and propel the supers on a loading pallett up a ramp and into the bed of the truck. Loaders are also available of the boom type that will take a loaded pallett of supers up into the truck with little effort on the part of the beekeeper. However, smaller operators usually do not invest in such equipment and the loading board or step is still more frequently used.

At the outyard the truck is located as close as possible to the hives. Yards are often frequently arranged so that the trucks can run through them either way front to back and side to side. After the truck is parked the acid boards are distributed on the colonies according to the weather, more when it is cool and less when it is warm.

One man handles the boards, removes the honey, sets the supers on an empty box with a bottom cover and a weak acid board is placed on top until the loaders are able to get the supers, carry them up into the truck and either place them on the truck floor on a paper cover, or on palletts or platforms which are easily unloaded at the honey house.

If robbing is a problem the supers may be placed on the "super box" with a little cyanogas in the box so that the bees remaining in the supers are killed and robbers are to a certain extent repelled. The truck may also be provided with a cloth cover or tarpaulin to draw back over the stacks of supers as they are loaded. If robbing is quite bad the draw cover is let down over the piles of supers and a gas box placed underneath so if robbers get in they never get out. Also a weak solution of carbolic acid is sprayed over the outside of the cover cloth.

In today's modernization of the honey house a load of extracted honey is either backed into a well to bring the end of the truck up to the height of the floor of the honey house or the truck is backed up to the honey house the floor of which has been built at the proper level. With the use of an iron apron it is possible to bring the two levels in conjunction. Or a ramp is used for a second floor level or the house may be provided with an enclosed drive which permits the truck to be unloaded inside the house by a platform which is truck level. Any way to get rid of the necessity for handling the supers one at a time.

Sometimes the use of palletts or platforms in loading the truck makes it necessary to use considerable care on hillsides. Often the supers are loaded on the truck with a covering of tar paper or similar material on the floor. The supers are unloaded by hand on the palletts at the honey house. Loads may be upset on steep hillsides unless considerable care is exercised in taking the load out of the bee yard.

At the honey house a *manual* or air pressure truck makes it possible to raise the palletts from the truck floor and wheel them into the warm room until they are to be extracted or place them in the honey house wherever desired. The platforms are furnished with strips underneath to allow the lift truck to be pushed under the piles.

So the handling of today's extracted honey has become a mechanized operation, considerably more efficient and rapid and less expensive than any we have had. Development in the use of machinery and methods is still going on so that in a few years even this story may be considered old fashioned.

A tendency is developing also to establish cooperative honey handling plants so that beekeepers may bring their crops in and have them handled on a service basis. One established by the Saskatchewan Honey Co-operative at Tisdale began operating last summer. This is a good way out of duplication in handling honey and in machinery in separate private houses. It will allow the use of the best in modern machinery and equipment shared through operating costs or by actual ownership by a number of beekeepers located to take advantage of such a plan.

About that "Backache" Article

With reference to my article in the January issue "We'll Take the Backache out of Beekeeping," I promised a supplemental article which would give complete plans for the equipment briefly described therein. Rush of seasonal work has prevented me from completing the drawings. Also, in view of the wide-range of comment on our idea - some sneering, some in outraged denunciation, with many enthusiastically interested - I have decided to carefully test out the project for one season before releasing the details. The theory and plan in toto is crystal clear to us, but others seem to find it difficult to grasp. So, we shall first develop a case history of the project in action. Then we shall pass it on to you.

This project is quite practical commercially, and is an absolute "must" for the intelligent commercial beekeeper. The next generation will not endure the physical torture of the commercial beekeeping practices of today. This, plus rising cost on every hand, will compel us to modernize.

The writer will be pleased to hear from beekeepers anywhere who are interested, and I welcome inquiries, suggestions, and whatever criticism you wish to offer.

H. L. Maxwell, Box 149, Berryville, Virginia.

The Sideliner

Summer Management Of Bees

by **Julius Lysne**

We will assume that the bees are in double brood chambers and they have built up to a powerful colony. The first problem the beeman will now have to deal with is that of swarming. The solution of course is some form of artificial swarming. Every successful method of swarm control is only the making of an artificial swarm within the hive.

The Demaree plan is a good one and is often used. It should be applied as soon as the colonies are strong and some honey is coming in. The combs are separated, those containing sealed brood are placed in one body and the queen and unsealed brood in the other. The body with the queen is placed on the bottom board, a queen excluder is added and two shallow supers are placed over the excluder, the body with the sealed brood being placed on top. This is the procedure when the colony has no swarm cells.

If the colony has made preparations to swarm the queen, with one comb of sealed brood, is placed in the unit below the excluder, the supers are added and on these is placed the inner cover with the bee escape hole covered with wire cloth. The body containing the brood with queen cells is placed at the top. An entrance is provided for the top unit at the back of the hive. Make very sure the body below the excluder has no queen cells built during this interval. A ripe queen cell of select stock may now be given above. In due time a queen will be found in the top body. She should be permitted to lay until she has brood in 6 or 7 combs. This body may now be put below the excluder. There is no need to find and destroy the old queen as the young queen will survive and head the colony. By this plan we prevent swarming and at the same time requeen the hive.

The objection is often made that the Demaree plan for the prevention of swarming cannot be used for sections. This is not true. The procedure is exactly the same - no matter if the colony is run for extracted honey, bulk comb or section comb honey. Let us point out that a queen excluder should always be used in section honey production as well as for extracted and bulk comb honey. The use of excluders helps keep pollen out of sections and in no case is the honey crop reduced; if the colony is strong the bees readily pass through the excluder.

Now a word about supering. This is a much discussed subject and there seems to be some confusion as to the principles involved. Our method is to add two supers at the beginning of the flow and when the top super is about half full it is placed just above an excluder. Except for the first super an empty super should not be placed just over the excluder. The third super is added at the same time the first two supers are interchanged. When the third super is about two-thirds full top supering may be practiced - supers being added on top as needed. Remember this point - from the start the empty super is always placed on top. To place an empty super under one about half full may demoralize the colony. It is important to keep the bees working with vigor and this they will do if they have a good queen and honey storage is allowed to proceed in a manner normal to the bees.

Uniting colonies by the newspaper method. A queen excluder is on the paper to hold it down. Then top body is set on excluder.

Providing water. Use a fountain such as is used for chickens. Grass placed in base prevents drowning of bees.

Bodies set on end to avoid crushing bees. Bodies may be replaced in any order desired.

Good management is based on cooperation with the bees and normal colony behavior must never be disrupted.

For sections, be sure that the body with the queen and young brood is just under the excluder. Sort the combs if necessary to bring this about. If this is done and the colony is strong the comb builders will soon be at work in the supers. The food chamber should be placed below the brood body. This is an advantage as the food chamber will then have some pollen for winter brood rearing. At the end of the flow the two bodies are interchanged.

Perhaps something should be said about taking the crop off the hives. We have always used bee escapes and like them. It should be mentioned that bee escapes must be cleaned at least once a year. Beginners in beekeeping do not know this and cannot understand why the escapes do not clear the supers of bees the second year, when all went so well the year before. The difficulty of course is bee glue and the escapes must be taken apart and cleaned. A small knife will very quickly do the job.

Wisconsin

Dividing a Merged Swarm

by Rayford Monk

Backlot beekeepers are frequently called on to solve problems without benefit of expert opinion. This is especially true of small beekeepers who live out of touch with commercial establishments or experienced apiarists. They must rely almost entirely on what has been published in books and periodicals. Even so, a little logic will serve to answer many of the questions that arise.

Being a Sideliner, myself, I am hardly ever at hand when a swarm issues, and it is usually a matter of luck when one is found and reclaimed. The hive from which it came is almost always a matter of conjecture. All I know is that on arriving home from work, I occasionally find a cluster hanging somewhere near my yard. And I hive it, following methods outlined in the aforementioned books, and, in a pinch, methods based on a little common sense.

A few weeks ago my backyard produced a swarm which, to me, was the Granddaddy of them all! When I caught my first glimpse of it from a distance, it looked like a black coat hung in a tree to sun. The cluster had formed on the branch of a small peach tree in the midst of a number of hives, and the weight of the bees had bent the branch until the bottom of the cluster almost touched the ground. Besides the great pendant mass, bees covered the branch for several feet,

and smaller twigs along the main stem held smaller clusters of their own. It was, without doubt, the largest swarm that I, in my more or less limited experience, had ever seen.

Because of its unusual size, I decided that surely this must be a merging of two swarms, and, if so, my problem was self-evident. I must find the two queens; and I must, somehow, divide the swarm into two hives.

Although I have seen the merging of swarms mentioned several times in bee literature, I have never run across any specific instructions for dividing them. Since other backyard apiarists will no doubt run into the same problem, sooner or later, perhaps the method I used may be of help to them.

First, I set up a two-story hive, each body of which was filled with frames of foundation, except for the middle two frames of each one. These were drawn comb, but empty. Next, a queen excluder was put on top of these bodies, and an empty super on that.

Since the cluster was near the ground and easily accessible, I placed the prepared hive directly beside the bees, raised the sagging branch, swung it over the empty top super, and gave it a quick shake. Most of the bees dropped directly into the super. Many of them, however, flew back to the limb, where some were still clustered. A few more shakes brought many more bees into the super, but, still, some insisted on returning to the tree. So, I cut off the limb with pruning shears. By holding it over the hive and shaking it vigorously, all the bees were dislodged; and before any could decide to go back to the limb, it was dragged several yards away. The bees that did fly back into the tree, not finding the old clustering spot, finally dropped back into the hive.

Since most of the bees were shaken directly onto the excluder, many of them went through immediately into the frames beneath. A great number, though, clustered on the walls of the super, and, after leaving them alone for a few minutes in the hope that they would go below, things were hastened by gently puffing smoke into the mass of bees. Only a small bit of smoking was necessary before a general entry into the hive was begun, through the excluder, of course.

As they passed through, I kept a close watch for the queen, or queens, and, surely enough, before long I saw one trying to find a way through the excluder. She was caught and placed in a mailing cage for safe keeping, while I continued to examine the moving bees. Pretty soon, I saw another queen, which I caught and put in a cage of her own. But, while caging the second, I saw a *third*. Evidently, the great cluster had been a merging of three swarms, instead of the two which I had suspected, or several queens had issued with one swarm. At any rate, here was the making of three nice, new colonies, and my method of dividing them was quite simple.

Having caged all three queens, I set up two more hive bottomboards, put empty bodies on them, and set about dividing the bees. It was easy. On entering the bodies full of frames, the bees had spread throughout the two bodies, and were fairly evenly scattered over all the frames. It was simple enough to move the frames, with bees attached, as it were, from one body to another, until three hives were evened up. In each hive I placed two of the empty drawn combs (I got two more for the unexpected bonus hive), and filled them out with frames of foundation.

Although I believe that it would have been all right to release the queens immediately, I left them caged inside each hive. Since, by then, it was nearly night, I figured that the bees would be unlikely to abscond from their nice homes, but, as a sort of insurance, I gave each hive a half-gallon of sugar syrup. And, to do the thing thoroughly, I sprinkled all three hives with water from the garden hose.

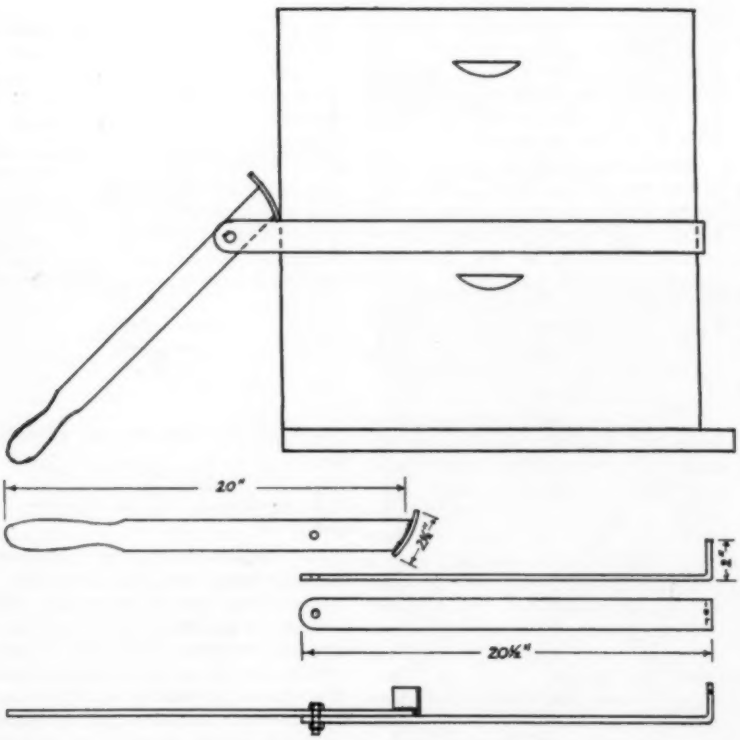
The queens were released from their cages the next afternoon just before dark. And, for good measure, I fed a little more syrup. Having drawn comb in the hive, the queens had no reason to delay egg-laying, and they didn't.

All three colonies are thriving, and since our honeyflow in this area doesn't start for some weeks, yet, I expect to get a surplus from all three.

Georgia

A Time and Hive Saver

by Roy W. Buffham



Have you ever gone out to your bee yard on a cool day with nothing but the conventional type of hive tool with which to pry loose hive bodies that were heavy with honey and propolized by the bees so that it was next to impossible to get them apart? You pry at all the covers until you know that in a year or so the bees will be able to use them for entrances and robbing? Then all of a sudden the body breaks loose with a cracking noise and a jar that sets every bee in the hive on guard and ready to sting.

The hive tool I use for such conditions eliminates all that unpleasantness and makes your equipment last years longer.

To make this tool you will need two pieces of steel ¼ x 1½ x 22½ inches. One will be the lever and the other the fulcrum as that is the principle it works on. To make the lever saw off two and one-half inches from one end and then shape the other end into a handle by grinding. The other end will have to be ground to about a five inch radius as per sketch. Bend the 2½ inch piece to fit this radius. To weld this piece to the lever at the proper offset, the lever should lay on a flat surface and then the welding be done.

To make the fulcrum, heat one end and make a two inch right angle bend so that it can be hooked to the hive body when using. Drill a 7/16 inch hole in the opposite end and grind this end up round in shape to take off burrs and for looks.

Drill a 7/16 inch hole in the lever 4½ in. from the radius ground end. Now either use a flat head rivet or a short bolt to join the lever and fulcrum and you are ready to go to work. Must not be a tight joint.

Place the hook of the fulcrum against side of the hive with rest of it flat against the rear of hive just below the super to be removed. Lift up on the lever so that the offset end contacts the bottom corner of the super. A little steady pressure will break the propolized joint and slide the super sideways ready to be removed. Any handy man can follow this diagram and have a tool he would not want to part with.

Wisconsin

Student From India

A. Rajagopalan, Beekeeping Organizer for the Gujarat Region in India (comparable to a State Apiculturist here) is in the States for about 18 months to learn what he can about our beekeeping. The Gujarat Region is in Bombay State, and the beekeeping headquarters are at Mt. Abu. Rajagopalan is also a member of the Executive Council of the All India Beekeepers' Association.

He wants to contact as many beekeepers as possible and to visit as many beekeeping institutions as possible. He would like to start correspondence with anyone who might be interested. At present Mr. Rajagopalan is with Prof. George Abrams at the University of Maryland at College Park.

A Good Season Is Worth Waiting For

by Charles W. Smith

I have had some three or four years' experience now in beekeeping as a hobby. My work is pastor of a church in a textile area, and along with hunting and fishing occasionally, the bees help carry on a conversation about something other than "shop."

There are now six colonies in the back yard, with two "nucs" started with hybrid queens. To my knowledge there has never been a swarm come from the hives, but we have not had a really good year lately. Usually I try to equalize the strongest colonies by dividing with the weaker ones —taking a frame or so of brood from the former. The plan for the "nucs" is to let them build up to sufficient strength in order to unite with two other colonies which otherwise might not store any surplus.

Attempting to start these "nucs", each was placed over a double screen on two different colonies with two frames of brood from each and some sirup. On the fourth day a lot of excited bees were quivering into the small entrances and I discovered they were robbing out the sealed brood. This was a sad state of affairs, and typical of Italians in my experience. I was afraid they had killed the two different queens but it was discovered that one was released and the other was not even started. A small hole was punched through the candy end and the cage replaced. Also these "nucs" were removed from their brutal persecutors and the entrances were blocked for a while, which stopped the melee.

Except for this robbing threat, this method is ok in starting new colonies or otherwise strengthening the weaker hives. Around Easter a package of Caucasians were installed and we have never noticed any robbing from them—and they are so gentle!

The young, emerging bees readily receive these young mated queens and by feeding them carefully and adding some brood with adhering bees, they soon develop satisfactorily.

Much has been written about dry sugar feeding—I like it—especially because it decreases the danger of robbing.

The spring here in the mountains of Western North Carolina is backward. However at this time the apples are in bloom. We hope the weather man gives us a real chance this year to really try our hand at some good comb honey production. Last year was discouraging but when beekeeping is in the blood you are willing to wait again and again for that bumper crop.

North Carolina

MANAGING THE QUEEN

by A. Kruezek

Almost every beekeeper follows some trick of his own. My favorite is to take the queen out about July 15th or soon after this date. Then go over the queenless colony on the 3rd and 5th day and destroy all queen cells except one or two of the best.

It will be at least 30 days or more before the young queen goes into heavy laying giving the bees a long break from nursing larvae. If there is any honeyflow at this time, this definitely means more honey in the supers, and what are bees that emerge say between August 5 to 30 good for? They consume food, take up the time of the older bees necessary in "bringing them up" and by the time they are over their baby-hood the honey season is over (in our locality). They usually die out in March and April and are the main cause of so called spring *dwindling*. On the other hand a young queen, if fairly good, will produce a nice crop of bees during September and October that will go into winter *not worn out*, will live well into warm weather and bring up a new generation that is a delight to look at.

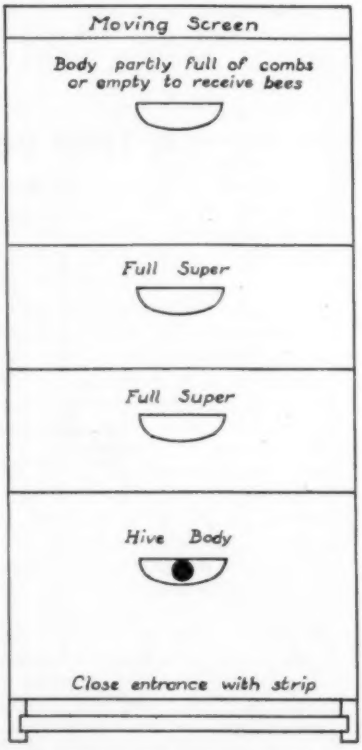
Furthermore the queen taken away from her colony in July is given one standard frame with bees and some brood (not more than half a comb) and two or more combs with pollen and put on new stand. Having very few bees to start with she will pass through a rest period of about 3 weeks and be ready for heavy laying if helped with extra food. After that she may be exhausted and superseded. (Requeened or if in good condition allowed to carry on.) In this way an increase is gained at small cost (about $2.00 for extra food).

Having *only young* bees for spring the build up will often go surprisingly well.

The queen is not a queen, only one assigned to a special duty in a specialized department, and unless given full cooperation at the proper time by the whole colony she is not responsible for the many blames put upon her.

Michigan

Smoke Them Out



W. Oliver Hershey of Lancaster, Pennsylvania, uses this novel way to get the bees out of the supers. The bottom is an empty hive body on a bottom, entrance closed, and a smoke hole in the hand hold (black circle). The supers of bees (one or two) are put on top of this empty body. Above the supers is another body with drawn combs (or empty) to receive the bees. Then on top a screen like a moving screen. Get the smoker going good and smoke heavily and steadily into the bottom hole. Bees move up from the supers into the top and they may then be shaken in front of their own colony. The supers, free of bees, are ready for the honey house.

Laying Workers

Put the hive body of the colony with laying workers on top of a three or four story colony, above an excluder, without shaking or any other fuss. The laying workers are done for in a short time.

John L. Dankers, Wisconsin

Hiving A Package by Electric Light

In the spring of 1955 I received a three pound package of bees that had been on the way six days and I was anxious to get them hived. The weather here was so cold and wet that I took them into the house and waited until night time to hive them. This I did under electric light and not a bee took to its wings. I did not use a smoker and the transfer was quiet and orderly.

E. H. Smith
British Columbia

Excluders on the Year Round

These excluders are of slotted zinc and from the fall are well propolized to each brood chamber. Advantage: If sheep or pigs disturb and overturn the colony the combs suffer little harm as they are well secured. When candy feeding is begun the queen cannot lay in the emptied feeder box. Mice cannot get into the combs from above. When time for supering comes the excluder is there only needing to be cleaned.

A. H. Bowen
England

Uniting Swarm and Parent

When a swarm occurs it is good practice to put the parent colony and the swarm back together again to make full use of the bees. So put the swarm in a hive on a fresh set of combs in the old location and transfer the supers to it. Set the parent colony above the supers over an inner cover with center hole covered with queen excluder zinc. Provide the parent with an entrance. Soon a virgin will emerge in the top to mate and the old bees will have joined the swarm below. The parent with its new queen may then be set elsewhere as increase; or it may be reunited with the swarm and the queens allowed to fight it out.

An Equipment Code

Each year new frames are put into use and they are coded by painting a small portion of the topbars. Succeeding years have different colors so, over a period of years, their identity as to year and length of service can be detected. Variations too in equipment and foundation are thus identified and their value judged.

K. E. Hudson, Nebraska

Smoke — Quick

This smoker contest picture comes from Erwin Glew, Manager of the Lewis-Dadant Branch at Paris, Texas. He really was stingy with information as we don't know who these contestants are. Seems like the Sideliner always wants to outdo the commercial man and the commercial man gets his vanity pinched when a little beekeeper starts his smoker first. If you want a real contest battle try a smoker contest.

Put The Queen To Work

Bill Clarke of our Beginner department sends this picture of Darlene Becker, the Pennsylvania Honey Queen (see February cover) doing a stint in the interest of Pennsylvania beekeeping at the honey sales booth at the 1956 Farm Show. Carol Ann Lehman, the Wisconsin Honey Queen on this month's cover, also has a time to take care of all the calls she has to help with Wisconsin beekeeping. Don't let these queens become idle. Put them to work.

Last issue, page 243, readers in the South and East were asked for manuscript for the Journal. Some came and some are in this issue. But we are never satisfied. We want more. Since those in the south and east seem slow to contribute we emphasized those regions. But, no matter where you live, use your typewriter, or your pen or your pencil and tell others things you do that may be of help to them. You may have a subscription extension, books, money, or supplies — foundation, sections, queens, — What you want? Let us hear from you.

The Beginner And His Bees

Brood Diseases and Their Control

by W. W. Clarke, Jr.

Extension Apiarist

Pennsylvania State University

Every beekeeper, large or small, young or old, should learn to recognize diseases which affect bees and know what to do about them. While most states provide an inspection service to detect disease, every beekeeper should do his own inspecting at all times.

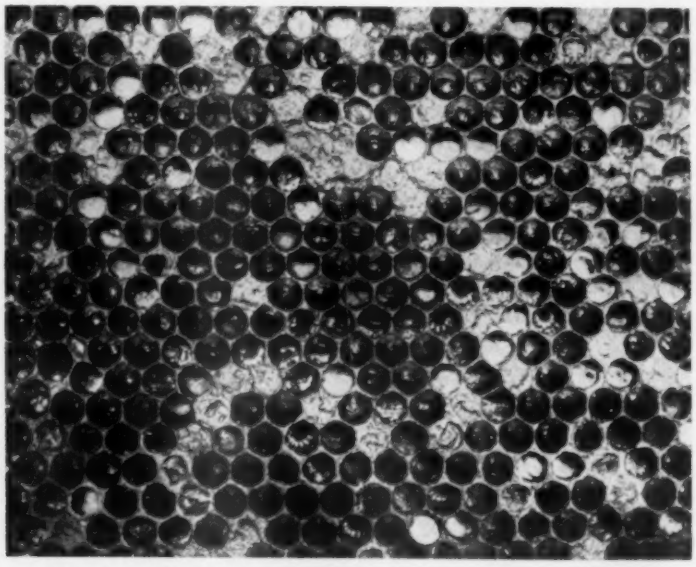
The most common and most feared disease of bees is American foulbrood, which is caused by the bacterium *Bacillus larvae*. The disease attacks the young bee in the larval stage usually after feeding by the nurse bees has stopped. The young bee may be affected after the larva has pupated. The affected larva dies, turns brown, and finally dries into a thin scale which is very difficult for the bees to remove. The cappings are sunken and often punctured. Often a dead pupa will be found with its tongue sticking to the top of the cell. There is a characteristic odor, often described as the odor of an old glue pot. But it is not always safe to rely on odors, since many of us cannot distinguish or separate odors. For example, one beekeeper suspected American foulbrood because he could smell this terrible odor clear down to the house. Actually he smelled the odor of bees gathering and curing the nectar from fall flowers.

As the larva rots, it turns to a stringy consistency and, if a match or small stick is stuck into the mass, it will string out when removed. The best and "surest cure" for American foulbrood is to destroy the colony and burn frames, comb, honey, and bees in a hole dug in the ground. The hole should be completely covered after burning to prevent robbing. The hive body, supers, cover, bottom board, etc., may be saved by boiling in lye water or scorching. In recent years, many beekeepers are beginning to rely upon sulfa drugs and antibiotics to control the disease. Both sulfathiazole and terramycin have been used with good results where care is taken in feeding them to the bees. Sulfathiazole is usually fed in a sugar syrup by dissolving one pill or one-half gram of sulfa per gallon of syrup; feeding is continued as long as there is any sign of the disease. The pill form of sulfa should be dissolved in water before adding to the syrup. Best results are observed when all honey has been previously removed from the hive.

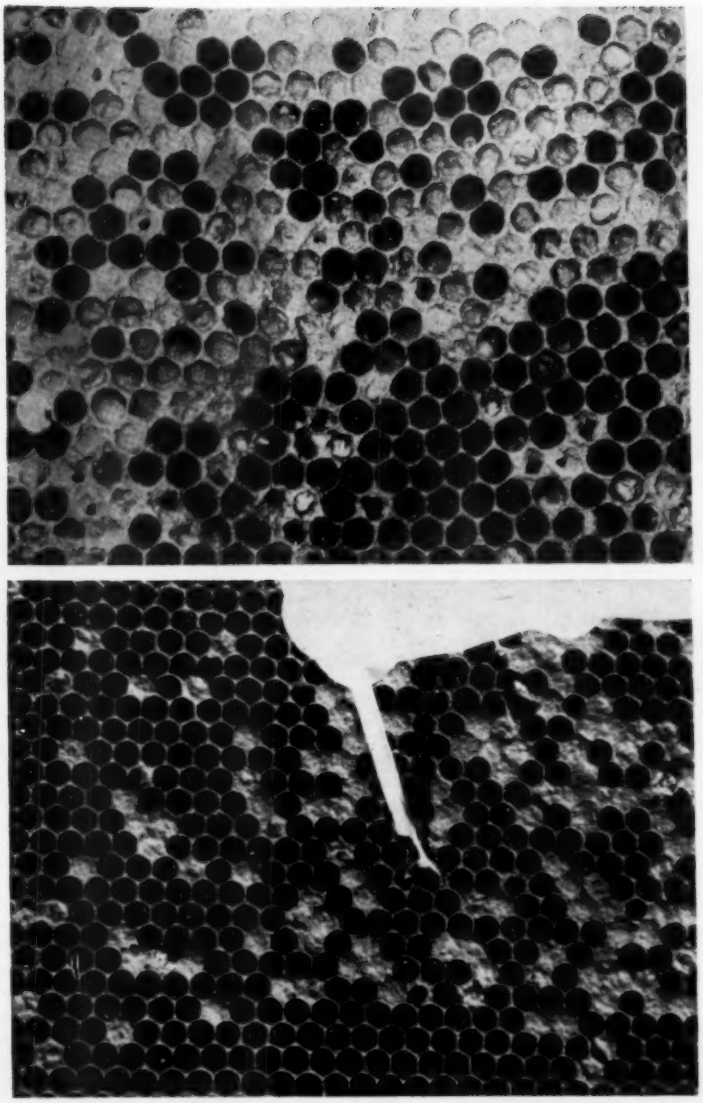
Sulfa has been used very successfully as a preventive in one heavily infected area by feeding each colony a gallon of medicated syrup each spring and fall, and feeding each swarm sulfa syrup as soon as it is captured.

Terramycin has been used both in syrup and as a dust. A mixture of 1 part terramycin (Poultry Formula, each pound containing 25 grams active terramycin) to 4 parts powdered sugar dusted down between the frames at weekly intervals when the disease was present cleaned up all visible evidence of the disease. In a syrup, use about ½ teaspoon terramycin per gallon of syrup. The advantage to dusting is it lessens the danger of

Sac brood may be removed easily from the cell and it comes out whole. Often it has a sour odor and it is sometimes watery on removal.



Comb with brood dead from European foulbrood. Many of the larvae are coiled in the cells but in abnormal positions. Many are yellowish. Scales form in bottom of cells and may be easily removed. Color may be brown and often breathing pores show as white lines. Sometimes the brown remains may rope out but they break quickly.



Here are two pictures of American foulbrood. Note the cell perforations in the top picture; the extended larvae and the brown, extended scales (right edge). Scales cling tightly to cell and are almost impossible to remove entirely. Lower picture shows how, with an applicator, the brown, moist, larval remains string out in a thin line.

robbing and also is much easier to handle.

European foulbrood is the second serious disease of brood in some areas. It is caused by the bacterium *Bacillus pluton*. It attacks the young larval stage of the bee. The larva will turn from the normal white through pale yellow to a dark brown scale. This scale is more easily removed from the cell than American foulbrood. The larva in this case will be slightly curved in the cell, while in American foulbrood it lies out flat. The best control in Pennsylvania is to keep the colonies headed by vigorous young Italian queens. This is not true of some strains found in other areas of the country. Terramycin has been found effective against European foulbrood. Terramycin was fed three weeks prior to the normal occurrences of the heavy outbreak of the disease and a second feeding two weeks later. Three grams of terramycin were fed each time.

Sac brood, which is caused by a virus, is often confused with American foulbrood because the larva dies with its head sticking up and lying flat along the bottom of the cell; the cells have punctured cappings; and the dead larva is a dark brown. But, unlike American foulbrood, the entire larva may be removed in one piece as if it were in a sac. The disease is not uncommon and there is no known cure or control but it seldom causes the loss of a colony. The disease usually clears itself up when the honeyflow starts in June.

W. W. Clarks, Jr.

Economical Comb Drawing

If you have foundation to be drawn and you live where you get an abundance of dark honey it is preferable to use this honey for comb drawing. The bees will thus draw comb more economically with a honey of less value and difficult to sell.

It is claimed that it takes 8-12 lbs. honey to produce a pound of wax, so you can see how much white honey this will save and we never have too much of that kind of honey to market.

One year a limited number of half depth combs for cut comb honey were drawn in this way and the next season these filled up fast with white clover honey of perfect appearance but with a tendency to crystallize during the winter, even though the fall before the combs had been dried thoroughly by the bees.

Bruno Racine
Quebec

Stamp it on the Window

On most comb honey cartons, especially those for cut comb honey, there is no suitable room for stamping on the class and grade of the honey. Why not stamp in the cellophane window? In a spot so visible the quality of the product is more emphatic. The stamping should be done before folding the cartons or when the cellophane bags are empty. It is pleasant to stamp on the cellophane.

Bruno Racine
Quebec

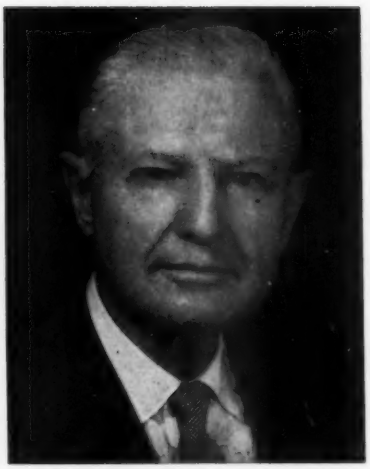
Requeen the Stray Swarm

It is always my experience to be called to remove swarms hanging in the neighborhood during the swarming season. Since my bees are of one strain and I try to keep them so, I immediately isolate the new swarm and give a new queen from nucs or queens on hand. If the new swarm is hived with one dark comb among light colored combs or foundation the queen will usually be on the dark comb so it is easy to find her. The new queen is usually accepted at once.

K. E. Hudson, Nebraska

Honey and Cancer Series

No. 4 **by D. C. Jarvis, M.D.**



Human body soil made up of body cells is an individual's most precious possession. Each individual is a keeper of this soil. Within the span of a single human life an individual who is ignorant of nature's plan and careless in its care may deplete this soil which has been entrusted to his care. Lack of knowledge of human soil requirements and failure to appreciate the importance of conserving soil fertility results in wasted soil resources and decreased production of energy, heat and acids by body cells. These body cells representing human soil are an individual's most precious resource. He should learn to give them thoughtful care. Human soil well cared for is the foundation on which continued good health rests.

We learn from continued contact with farm and garden land that it is possible to increase the productivity of soils while using them in producing crops. In like manner we learn that we can improve the health of an individual by improving the productivity of his human soil while at the same time he carries on his daily activities. Each individual needs to learn how to manage his or her human soil in order that the tree of life may flourish and bear its fruit of energy, heat and acids. Instead of a life filled with unfulfilled beginnings and with brilliant promises never brought to fruition because time must be taken out to regain health there must be a ripening of ability during apprenticeship. This ability must mature at a time in life when there is enough of life left to reap and enjoy the reward that should come. To remain undefeated an individual must be sure of his health so that he may be able to practice the great virtue of endurance. Unless he is a good keeper of his human soil and understands how to maintain and improve it while at the same time carrying on his daily activities he may lose his precious health and on this human soil which has become suitably prepared for the appearance of disease there may develop cancer.

Human soil is influenced by the human habits and behavior of the individual. Changes in body soil are at first insidious and cause little disturbance. As time passes the individual becomes conscious that all is not well with him. There is a loss of feeling of well being, which accompanies the healthy state. Disagreeable sensations arise, at first vague, but later become more definite and so urgent, that he seeks advice. Still no evident sign of disease may be discovered on the most careful examination. The disease situated in some organ, as it continues to advance, modifies the tissues of this organ so that a physical sign is produced and its presence is detected.

The course from now on varies. It may end in death or in impaired health or being of a temporary nature in recovery. The course of the disease may be a matter of days or of many years but the general characteristics are the same. As for the length of time, it may be years of gradual change of human soil into suitably prepared soil before the production of physical signs of disease appear. While an individual may show no signs that may be detected by a medical man these disagreeable sensations he has tell him that all is not well with his body. They tell him that his body soil is changing. They are alarm reactions that should awaken him to the need of improving his body soil lest physical signs of the presence of disease be the next step of depleted body soil with which he has to deal.

Probably the sensation most often present in the human body that indicates the body soil represented by body cells needs improving is early digestive trouble. It suggests that all is not well with the human machine. The daily food intake is not pleasing to the body cells and they revolt against its continued appearance. This revolt finally becomes evident in the behavior of the stomach when this food is taken into the body. There are people who, desirous of keeping in good health, reckon that if they are periodically examined by a doctor they may be prevented from falling ill. They fail to recognize that each individual is a keeper of his body soil. By his habits and behavior and by the daily food he eats he may deplete his human soil or he may increase its fertility. Vermont folk medicine during the past 300 years has learned something about nature's infallible laws. It believes the nearer we approach an understanding of our more intimate selves, which means human soil, the more we shall learn of the underlying causes of ill health such as cancer. It must strike everyone that notwithstanding the enormous amount of work and money that has been spent on the study of cancer we still do not understand its real cause or cure. It is manifest that there is more to cancer than the presence of the bacillus or virus. If it is true that the Kingdom of God is within us then it is no less true that the Kingdom of Material Well-being lies also within us. Freedom from disease can result from understanding and care of human soil as represented by body cells.

Vermont folk medicine teaches that human soil needs humus and minerals to maintain fertility and guard against depletion. It turns to the daily use of honey as a means of getting into the body the minerals needed to serve as replacement material and the trace minerals that represent the matches that start and speed up various chemical processes in the body. It turns to fruits, berries, edible leaves and roots as a source of humus with which to enrich human soil and guard against its depletion. It dries and cans fruits, berries, edible leaves and roots for use during the winter months. Homemade wines are made. Corn is the cereal used. Refined foods are not allowed.

Our greatest concern should be the welfare of our human soil. By giving it the attention it deserves and which nature requires we maintain its continued fertility which means continued good health. Until the cause and cure of cancer become better known we can concentrate on preventing the depletion of our human soil and increasing its fertility so that it may never represent suitable soil for the development of cancer.

The town hall of Vienna meeting place of the International Beekeeping Congress

Spotlight on Austria

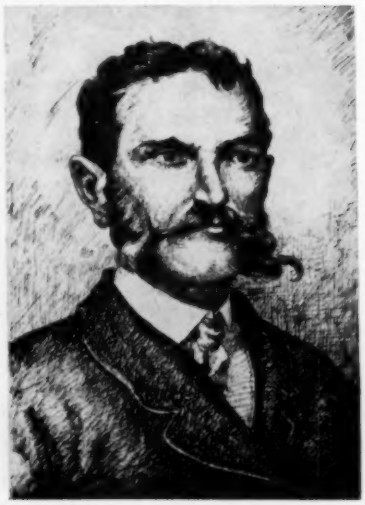
by **Sepp Schmid**
Editor of the "Bierwater"

Many beekeepers from many countries will meet at the International Congress in Vienna, August 12-18. Vienna is the capital of Austria, a country often called the heart of Europe. It is a land of tradition. About 200 years ago, the first state school for beekeepers in the world began in Vienna, with Anton Janscha as the director. Among the successors of Janscha was Baron von Ehrenfels who had 1,000 colonies and in the Viennese Academy of the Nobility introduced beekeeping to the sons of the nobles. From a peasant occupation beekeeping became a business of the nobility, old officers, big landowners, and high church dignitaries, even the family of the imperial house. Also Gregor Mendel, from Moravia proposed Mendelian Laws of heredity.

The Viennese born Austrian officer, Franz Edler von Hruschka, invented the centrifugal honey extractor and Dzierzon discovered parthenogenesis in honey bees. Dr. Karl von Frisch was born in Vienna, our foremost student of the language of the bees. Marian Alber, Ing. Jordan and Dr. Ruttner first discovered the fact of multiple mating of queen bees.

The small Republic with some 7 million inhabitants, has about 50,000 beekeepers of whom 40,000 are in the Austrian Federation, nine State organizations and 1,250 locals, five schools for beekeeping, 5 professional journals, and more than 100 experienced in private extension and teaching. They have their own weather stations, 100 inspectors and commercial cooperatives.

Anton Janscha, director of the first state school for beekeepers in the world.



Franz Edler von Hruschka, inventor of the centrifugal honey extractor.

Baron von Ehrenfels, 1000 colony beekeeper who introduced beekeeping to the nobility.

History Of American Beekeeping Federation Auxiliary — Part II

by Mrs. Newman I. Lyle, Vice President

The next meeting was again held in Chicago, at the Morrison Hotel, on January 11 to 13, 1944. Mrs. Reva Todd, Des Moines, Iowa was elected President and Mrs. Irwin Powers, Parma, Idaho, Vice-President, and Mrs. Howard Weaver, Navasota, Texas, Secretary-Treasurer. News reporters were appointed from 28 states, Washington, D. C., and Canada.

The 1945 meeting was also held in Chicago at the Morrison Hotel on January 14 to 16. This was the 8th meeting and all officers were re-elected.

Mrs. Reva Todd, Des Moines, elected president in Chicago in 1944 and again in Chicago in 1945.

Mrs. H. J. Rahmlow, Madison, Wisconsin, elected president in Indianapolis in 1946.

Mrs. Howard Weaver, Navasota, Texas, chosen President in Tampa in 1947, and again in Salt Lake City in 1948.

Mrs. Carl Killion, Paris, Illinois, elected in St. Louis in December 1948 as president for 1949 and re-elected in Biloxi for 1950.

Mrs. Ivy W. Stone, Pasadena, Cal., elected in Denver for 1951.

Mrs. Carl Soder, Stratford, Iowa, elected in Dallas for 1952 and again in San Jose for 1953.

The 9th meeting was in Indianapolis, Indiana, at Hotel Severin, January 14 to 17, 1946. Mrs. H. J. Rahmlow, Madison, Wisconsin, was elected President, Mrs. Howard Weaver, Navasota, Texas, Vice-President, and Mrs. C. R. Corey, Creston, Iowa, Secretary-Treasurer.

In Tampa, Florida, at the Tampa Terrace Hotel, January 13 to 17, 1947, the 10th meeting was held. Mrs. Howard Weaver, Navasota, Texas, was elected President, Mrs. C. R. Corey, Creston, Iowa, re-elected Secretary-Treasurer. A tour was made of Tampa Gardens and other beauty spots which all enjoyed.

The 11th meeting was in Salt Lake City, Utah, at Hotel Utah on January 12 to 17, 1948. Mrs. Howard Weaver was elected President and Mrs. Glenn Jones, Atlantic, Iowa, Secretary-Treasurer. Tours were made and organ recitals were given several times for the group.

The 12th convention was at Hotel Statler, St. Louis, Missouri December 13 to 17, 1948. Mrs. Carl Killion, Paris, Illinois, was elected President. Mrs. S. Stone, Pasadena, California, Vice-President, and Mrs. Wesley Osborn, Hillsboro, Illinois, Secretary-Treasurer.

The 13th annual meeting was held at Hotel Buena Vista, Biloxi, Mississippi, January 16 to 19, 1950. A business meeting followed a "Sea Food Jamboree," all officers were re-elected. Mrs. Grace illustrated her talk with slides. Mrs. Walter Kelly reported on their trip in Europe. H. A. Schaefer showed his new film "Bees and Honey."

Mrs. Henry Schaefer, Oseo, Wisconsin, elected in Baltimore for 1954 and re-elected in Chicago for 1955.

Mrs. S. Stone, Pasadena, California, was elected President, Mrs. Carl Soder, Stratford, Iowa, Vice-President, and Mrs. E. H. Adee, Sutherland, Nebraska, Secretary-Treasurer, at the 14th meeting in Denver, Colorado, at the Cosmopolitan Hotel on January 31 to February 2, 1951.

The 15th meeting was in Dallas, Texas, at the Baker Hotel, January 17 to 19, 1952. Mrs. Carl Soder, Vice-President, presided due to the absence of Mrs. Stone because of poor health. A small group suggested that a new organization be formed changing the name. This was voted down. Mrs. Soder was elected President, Mrs. H. A. Schaefer, Osseo, Wisconsin, Vice-President, and Mrs. E. H. Adee, Sutherland, Nebraska, Secretary-Treasurer.

In San Jose, California, on January 26 to 31, 1953, the 16th convention met in the Sainte Claire Hotel. Mrs. Soder and Mrs. Schaefer were re-elected and Mrs. J. Watkins, Woodland, California was elected Secretary-Treasurer. The Constitution was revised and amended, changing the name to "American Beekeeping Federation Auxiliary." The California Auxiliary arranged two trips and luncheons. The trip to San Francisco was sponsored by the Honey Packers of California.

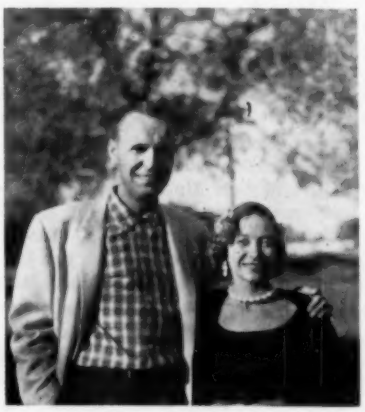
The 17th convention was in Baltimore, Maryland, January 25 to 30, 1954, at the Lord Baltimore Hotel. Mrs. H. A. Schaefer, Osseo, Wisconsin, in the absence of Mrs. Soder, conducted the meeting. Mrs. Schaefer was elected President and Mrs. Newman I. Lyle, Sheldon, Iowa, was elected Vice-President, and Mrs. R. J. Walstrom, Ames, Iowa, (moved to Brookings, South Dakota in October of 1955) Secretary-Treasurer. Tours were made of the city and historical places and a conducted tour of the McCormack Spice Company. Tea was served following the tour.

In Chicago, Illinois, at the Hotel Sherman, January 25 to 29, 1955, the 18th meeting was held and all officers were re-elected. Several TV Shows were attended with our President and others taking part and receiving special gifts, others attending received several gifts. A tour of the city was made by chartered bus one afternoon. The Illinois Auxiliary worked hard and planned interesting entertainment.

Visitors From Mexico

Dr. Arnold Hans Speck (Hajo) and his wife Lilo were visitors at the office of the American Bee Journal and Dadant & Sons for several days recently. Dr. Speck and his partner Arturo Wulfrath, are partners in one of the most amazing commercial beekeeping developments in the world, probably the largest, Miel Carlota at Cuernavaca.

They have close to 14,000 colonies of bees and 210 yards and in 1955 produced 2,500,000 pounds of honey. They also raised 25,000 queens and produced the greatest volume of Royal Jelly that has ever been produced anywhere in the world, and this only thirteen years after they began to investigate the possibilities of making a business of beekeeping.



Dr. and Mrs. Speck

Both partners are from Germany and Wulfrath was in the first world war. Later Arturo developed an import-export business and then what is now the country's biggest nursery business. Dr. Speck was a ships doctor on the S.S. Columbus, a German Steamer, but landed in Mexico to meet his partner and his future destiny.

The name of the company was taken from that of a former empress of Mexico—Carlotta. Her home was in Cuernavaca.

Miel Carlota has about one hundred employees and stabilized personnel with bonus arrangements making a compact organization. Dr. Speck is the Apiary Manager. Their yards are located at elevations of from 600 to 10,000 feet, with honeyflows in October, November and December and smaller flows somewhat later.

MEETINGS

Learn and Mix in '56

Norfolk County (Mass.) Norwood, July 7

The next outdoor meeting of the recently organized Norfolk County Beekeepers' Association, (Massachusetts), is scheduled for Saturday afternoon, July 7 at 2 o'clock at the home and apiaries of Mr. and Mrs. Allyn H. Fisher, 6 Washington street, Norword.

Members and visitors are asked to bring a picnic supper as well as chairs and tables. The supper will follow the regular business meeting and the inspection of the Club Hive. Soft drinks will be served by the host.

A highlight of the June 9th meeting was a talk entitled "Beekeeping experiences," by Mr. Warren Richardson, representative for the A. I. Root Company. Mr. Richardson's talk was both enlightening and interesting and was well received by those present.

Betty Ann Fisher,
Publicity.

Federation Executive Committee to Meet in July at Banker's, Cannon Falls, Minn.

Tentative dates for the July meeting of the Federation's Executive Committee are July 12 and 13—or 13 and 14.

The meeting will be held at the Federation's office at Cannon Falls, Minnesota.

At the present time all members are planning to attend.

A number of topics will be up for decision, with final details of the Marketing Committee Program occupying the top priority position.

The site for the 1958 Convention will be selected and a number of other very important subjects will come before the Committee for discussion.

Any and all organizations planning to extend an invitation for the meeting are requested to have them in the Secretary's office by July 10.

Dean Mary I. Bunting of Douglass College

●

Eastern Apicultural Society University of Rhode Island, Kingston July 13-15

The full program of this meeting was in June on page 250. This is the first annual conference of the Society.

Rev. Carl J. Webb of St. James Episcopal Church, Glastonbury, Connecticut, is arranging the program for the women, July 14, at 2:30. Dr. Mary I. Bunting, Dean of Douglas College of the University at Ruttgers will be chairman of the meeting.

Dr. Bunting came to Douglass College from Yale University where she had been in the department of Microbiology. She is a graduate of Vassar College. She was married to the late Dr. Henry Bunting in 1937, and has four children, one daughter and three sons.

In the full program in June at 2:30 p.m., on the 14th, the panel discussion on "Bees and Flowers," is given with this exception. We left out the name of Mrs. Lucien B. Taylor of the Massachusetts Federation of Garden Clubs.

Westchester County (New York) Port Chester, July 15

The Westchester County Association will hold its next regular meeting at the home of Mr. and Mrs. Alfred Roth, 146 Oak Street, Port Chester, N. Y., on Sunday, July 15th, at 2:30 P. M.

At this meeting, plans will be discussed in regard to our Joint Meeting, which will be held in August, at Schrub Oak, N. Y. Bee problems will be answered by our expert beekeepers, and a demonstration will be given on extracting honey. Visitors are welcome. Refreshments will be served.

Mrs. Alfred Roth, Publicity

Cook-DuPage (Illinois) Techny, July 15

The Cook-DuPage Beekeepers' Association will hold its July 15, 1956 meeting at the apiary of St. Mary's Seminary, Techny, Illinois.

PROGRAM

P.M.

2:00-2:15—Welcoming Address — Seminary Representative.

2:15-2:30—General Remarks — Bro. Frederick, Chief Apiarist, Techny, Illinois

2:30-2:45—Experiences in Techny Apiaries — R. Stauble, Asst. Apiarist, Techny, Illinois

2:45-3:45—General Management of Colonies for Honeyflow — Dr. Mykola Haydak, Univ. of Minnesota

3:45-4:15—Question Period Panel—Dr. Haydak, E. Meineke, R. Stauble (L. Baker, Moderator)

4:15—Exhibit of Queen Nursery

Followed by—Pot Luck Picnic Supper

Please bring a dish to pass. Coffee will be served. *Don't forget* your table service.

For those who care to come before the meeting, a tour of some of the grounds can be arranged. For further information call:

Mrs. Grace E. Sedlak
Rt. No. 2, Box 461
Oak Lawn, Illinois
Globe 8-2972

Worcester County (Mass.) July 21

The next meeting will be at the Wallace Parker Estate (West Boylston) off Route 140. After a short business meeting there will be fun for everyone. Let's make it the biggest meeting yet. A picnic supper will follow with prizes. Let's make it a date July 21st with Wally Parker. Come one, come all to the fun.

Adolph Rozenas
Publicity Chairman

Midwestern, Gardner, Kansas, July 8th

The Midwestern Association will meet Sunday, July 8th at 2:30 p.m. with Mr. and Mrs. William Brite of Gardner at the farm 1 mile east and 2 miles south. Frank McLaughlin will head the discussion on the removal of supers and extracting. There will be a drawing prize and refreshments. Anyone interested in bees is welcome.

Mrs. William Brite
Sec.

S.E. Minnesota Beekeepers Association Annual Summer Picnic July 22

The S. E. Minnesota Association will have their summer picnic at Robert Banker's Self-Serve Honey Market, located five miles south of Cannon Falls, Minn. on highway No. 52. Pot luck dinner will be served, with a tour of inspection of his new modern honey house after the dinner.

A number of well known speakers have been invited and free coffee and ice cream will be served. Beekeepers from everywhere are welcome.

F. Q. Bunch, Secretary-Treasurer
S. E. Minn. Beekeepers Association
Welch, Minn.

Illinois Mid-Summer Meeting University of Illinois July 21-22

Notice of this meeting was in June but the date there was July 22. However, an open house will be held Saturday evening, July 21st as well as Sunday morning, with a program at the Illini Union at 1 p.m., with cafeteria service available there starting at 11:30. The Saturday meeting will be at the University Apiary at the Vivarium Building, Accommodations at numerous motels. For further information write to the Department of Entomology, 303 Harket Hall, Urbana, Ill.

Virginia State, Lynchburg, July 25

The Virginia State Association will hold their summer picnic July 25th in Lynchburg at Miller Park. All beekeepers are invited. Bring a basket lunch. There will be good speakers.

Henry W. Weatherford
Sec.-Treas.

Tri-State Mid-Summer Meeting July 7th, Sioux City

This is a mid-summer meeting sponsored by the Iowa Beekeepers' Association with the Sioux Honey Association as hosts. It is a tri-state affair including Iowa, Nebraska and South Dakota.

F. B. Paddock
Sec.

Minnesota Summer Meeting, Detroit Lakes, July 27-28

The Minnesota Summer Meeting will be held in the Pavilion in Detroit Lakes on July 27th and 28th. All beekeepers invited.

Frances Sunberg Secretary

American National Honey Show at the Illinois State Fair Springfield, August 10-19

Secretary Killion put on a magnificent show last year and from all indications this will be a better one. The Show Judges will be Dr. W. E. Dunham, University of Ohio, Columbus, and Miss Mary Perisho of Paris, Illinois.

Beekeepers are urged to write Carl E. Killion, Paris, for circular and entry blank. The circular contains the rules and regulations, also premium list with the names of donors of silver trophies.

The silver trophies become the permanent property of the winners. It has been the experience of those winning trophies that their honey sales have increased more than enough to pay for all the effort involved. The experience gained in preparing honey for such a show also improved the handling and packaging of honey.

In addition to the following list of companies donating silver trophies, the American Beekeeping Federation, Inc., will give a trophy to the entry scoring the highest points in the show.

Class A—Light Clover Honey—0-17 MM pfund reading.

Willson Trophy—The R. B. Willson Co. Inc., 250 Park Ave., New York, N.Y., offers the silver trophy to exhibitor scoring the highest in Class A.

Class B—Light honey, any other Source—0-17 MM pfund reading.

Woodman Trophy—The A. G. Woodman Co., Grand Rapids, Mich., offers a silver trophy to the exhibitor of the sample of honey scoring highest in Class B.

Class C—Golden Honey—17-55 MM pfund reading.

W. F. Straub Trophy—The W. F. Straub Co., 5520 Northwest Highway, Chicago, Ill., offers a silver trophy to exhibitor scoring highest in Class C.

Class D—Amber Honey—56-114 MM pfund reading.

Superior Honey Company Trophy—The Superior Honey Co., Los Angeles, Calif., offers a silver trophy to exhibitor scoring highest in Class D.

Class E—Dark Honey—over 114 MM pfund reading.

Hazel-Atlas Glass Company Trophy—The Hazel-Atlas Glass Co., Wheeling, W.Va., offers a silver trophy to exhibitor scoring highest in Class E.

Class F—Comb Honey.

A. I. Root Trophy—The A. I. Root Co., Medina, Ohio, offers a silver trophy to exhibitor scoring highest in Class F

Class G—Chunk Honey

Diamond Match Company Trophy—The Diamond Match Co., Chico and Los Angeles, Calif., offers a silver trophy to exhibitor scoring highest in Class G.

Class H—Granulated Honey.

Sioux Honey Trophy—the Sioux Honey Association, Sioux City, Iowa, offers a silver trophy to exhibitor scoring highest in Class H.

Class I—Beeswax.

Dadant Trophy—The Dadant Co., Hamilton, Ill., offers a silver trophy to the exhibitor scoring highest in Class I.

Class J—Honey Use Exhibit.

American Honey Institute Trophy—The American Honey Institute, Madison, Wis., offers a silver trophy to exhibitor scoring highest in Class J.

International Beekeeping Congress at Vienna, August 12-18

The start of this conference is getting closer. Several from the United States will attend, including R. B. Willson, New York; Roy Grout, Hamilton; Dr. Mackensen, Baton Rouge. The program covers genetical bee breeding, nutritional physiology, diseases of adult bees, honey plants, social structure of the colony, royal jelly, acarine disease, nosema, bee races, and other special papers. There will be numerous trips and places of interest to visit. The article by Sepp Schmid, editor of "Bienenvater", on page 289, gives some of the highlights about Austrian beekeeping. It is a fine setting for the International.

Short Course, Pennsylvania State University, August 13-17

A preliminary announcement of this Short Course was given in June. We do not have room for all the details of the program so only the talks and demonstrations are given. Subjects and speakers: Edwin J. Anderson — Secrets of the Hive; Colony Activities and Characteristics; Comb Honey Production; Composition and Properties of Honey; Summer Management; Queen Rearing; Honey Producing Areas; Control of Skunks, Mice, Ants, Wax Moth and other pests. W. W. Clarke — Introduction to Beekeeping Terms; Care and Introduction of Package Bees; Swarm Control; Extracted Honey Production; Sampling Kinds of Honey; Fall and Winter Management; Honey Plants; Diseases of Honeybees; Care of Beeswax. George Rea — Making a Start in Beekeeping; Spring Management; Early History of Beekeeping; Races of Bees; Requeening. Walter Barth — New Trends in Beekeeping; Role of the Honeybee in Pollination; Extracted Honey and Its Care; Marketing. Demonstrations: Assembling equipment; swarm control; honey removal; shaking packages; introducing queens; transferring; grafting; making queen equipment; extracting; bottling; grading; wrapping cut comb; working beeswax. Banquet on Friday evening.

North Carolina Summer Meeting, Cullowhee

Plans are well underway for the annual summer meeting of the North Carolina State Association to be held on the campus of beautiful Western Carolina College at Cullowhee. Members will receive an advance notice. Non-members may contact Paul Gibson, County Agent, Sylva, or Mrs. Dorothy F. McLean, Secretary, for details. All beekeepers are welcome.

Mrs. Dorothy F. McLean, Secretary
510 Carolina Pines Ave., Raleigh

10th International Congress of Entomology, Montreal, Aug. 17-25

The sixty-seven page program of the congress is in four languages. There will be special tours over the Dominion and 15 separate programs, including one on apiculture, covering pollination, bee behavior, bee diseases, genetics of the honeybee, honey research, and nectar secretion.

Subscribe to the ABJ

In Memoriam

Clarence S. Rowe

Of Kingston, New York. Passed away in his sleep May 19th after many active years as a New York Inspector. He was one of the original promoters in using honey bees for fruit pollination. (From C. Edward Rowe)

John Zepka

Of Adams, Mass. Widely known in the Berkshire Hills. Strange but true, when the funeral cortege reached the grave, the funeral tent was teeming with bees. They did not annoy but just remained immobile. So passed one of our prominent beekeepers.

William D. Kelso

Born at Higby, Mo., in 1889. He came to Ridge, Montana, in 1914 as a homesteader. Served for three years in first World War, one of the few who returned from the battle of Argonne. Attended Montana State College, specializing in beekeeping. Purchased 100 colonies which he increased into a commercial operation. In 1950 he retired and his son, Don, is continuing at Manhattan. Fishing and hunting were among his favorite hobbies. Survived by his widow, two sons, and one daughter.

Harry J. Rodenberg, Sr.
Wolf Point, Mont.

Editorial . . .

More About the Proposed Comb Honey Grades

In The American Bee Journal last month, we took issue with the proposed new grades for comb honey, as announced by the Agricultural Marketing Service of the U. S. Department of Agriculture. Although it is our editorial policy to try to be constructive with respect to such matters, we found it impossible to do so. So we labeled the proposed new grades as mystifying, confusing and too long and complicated.

We had a surprising number of reactions to this editorial and all agreed in principle to the same objections we had raised.

N. R. Harper of Wisconsin, for example, objected to grades based on "practically uniform in color"—"practically free from defects" and "good character." He stated that this combined with the total scoring system becomes entirely too technical for 99 per cent of producers to grasp, and he judged the scoring system as entirely too technical for grading.

Mr. Harper, like certain other producers of comb honey in locations where the nectar flow usually is of the kind that makes heavy sections possible, is in favor of more rigid weight requirements for section comb honey.

We think Mr. Harper has stated it very well when he says: "We will firmly support any system of grading for higher quality honey that is sufficiently simple to permit the producer to recognize when he is being cheated. We believe this regulation merely complicates grading and practically eliminates the producer from knowing his own quality. This would have the effect of reducing grading rather than increasing grading."

We commend Mr. Harper for this statement and, needless to say, we heartily endorse it.

And now, we would like to be constructive. In many respects, we feel that the proposed new grades for comb honey are an improvement over the old regulation. The old regulation had almost completely gone into disuse. It is high time that a new regulation be proposed and worked out. We pray that it will be simple, clearly stated, not too long, and ILLUSTRATED! We don't object, as does one of our correspondents, if "chunk honey" is included in a proposed grades for comb honey simply because there is need for grading this fine product of the industry also.

But we strongly feel that the proposed grades are mystifying, confusing and complicated because words simply aren't adequate to properly describe the various grades of comb honey in its three "styles"—section comb honey, cut comb honey (wrapped), and cut comb honey in extracted honey (chunk honey).

It has been said that one good illustration is worth ten thousand words. We believe it to be especially so in this case. Whether the Department of Agriculture has the finances or the procedures to accomplish this, we do not know. But we heartily recommend that it be *well illustrated* thus making it possible to be simplified, shortened and clearly understood.

A Salute to Walter Kelley

The American Bee Journal joins others in the bee and honey industry in sincere regret that Walter T. Kelley has discontinued publication of Modern Beekeeping. We will remember it as a fine journal, well illustrated and edited. We will especially remember the writings of Walter, himself,—his editorials and his interesting and pleasantly written travelogues.

The industry is grateful to Walter Kelley for the 10 years of time and effort spent in getting out Modern Beekeeping each month. It is our misfortune that his time and energies do not permit him to continue to do so. And in a real sense of gratitude for a job well done, we wish him many hours of enjoyment on his farm and during his more leisurely hours.

"Broof" Bee Food

The ideal brood food? In the Irish Bee Journal recent issue there is offered by an adviser a brood food called Broof. This food is especially designed to encourage brood rearing in early spring and is claimed to be rich in protein and the B vitamins. Apparently it is chiefly soya as it is offered by the Irish Soya Co.

The Market Place . . .

BEES AND QUEENS

MOUNTAIN GRAY CAUCASIAN queens—$1.25. After June 1st, $1.00. Elbert S. Childs, 3221 Garden Dr., Knoxville 18, Tenn.

GOLDEN ITALIAN QUEENS—Fumidil-B-fed. Bees are very large and gentle, and heavy honey producers. Price 75c each. Guaranteed live arrival and health certificate. Allen H. Gauthier, Hamburg, La.

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QUALITY BRED Italian queens 75c each; $8.00 per dozen, Air Mail postpaid. Walter D. Leverette, P.O. Box 364, Fort Pierce, Florida, Phone 530-W.

LIGHT 3-BAND Italian and Carniolan queens, $1.00. Luther Pickett, Efland, N. C.

GOLDEN ITALIAN QUEENS—Fumidil-B-fed. Bees are very large and gentle and heavy honey producers. Price 75c each. Guaranteed live arrival and health certificate. Allen H. Gauthier, Hamburg, La.

CARNIOLAN and CAUCASIAN queens — $1.00 each. Shipment starts May 1st. I have the late Albert G. Hann strain of bees. Build up fast, make lots of white comb honey. Gentlest of all bees. Roy Waddell, Rt. 3, Woodruff, S. C.

CHOICE ITALIAN QUEENS. Balance of season, $1.25 each; eleven or more, $1.10. Sheppard's Apiaries, Aberdeen, N. C.

HIGH GRADE QUEENS, Jay Smith strain, $1.00 each. Dalice E. Crawford, Rt. 1, Haw River, N. C.

NORTHLAND ITALIAN QUEENS — For production. $1.00 each; 10 up, 90c. Shirl Baker, Rodney, Mich.

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ROYAL JELLY in capsules. Each contains 10 mg. Royal Jelly, 5 mg. Vitamin B, 5 mg. Calcium Pantothenate. Boxes of 30, $1.50 to beekeepers. Retails for $3.00. Prairie View Honey Co., 12303 Twelfth St., Detroit 6, Michigan.

ONE HUNDRED COLONIES of bees. Two stories. Three hundred extracting supers. George Simon, Rt. No. 3, Chillicothe, Ohio.

100 two-story 10-frame colonies. Sell or trade for honey. Troy Nance, 2125 West Capitol Ave., West Sacramento, Calif.

EIGHT HUNDRED standard frames, 475 Jumbo frames for M.D. hives. All are new, ten dollars per hundred. 40 - 60 sixties, used once, 25c each. 4 hives, 9 supers - complete. Chas. Lodell, 4151 W. Monroe St., Chicago, Ill.

FOR SALE—Royal Jelly and The Little Queen Royal Jelly Extractor. Royal Jelly Enterprises, 1017 Los Carneros Avenue, Napa, California.

LARGE CAPPINGS PRESS, Bradshaw specifications. Also home-made wax press with melting vat. Gerald Hodson, Converse, Indiana.

Copy for this department must reach us not later than the tenth of each month preceding date of issue. If intended for classified department it should be so stated when advertisement is sent.

Rate of Classified advertising — 16 cents for each word, letter, figure or initial, including the name and address. Minimum ad, ten words.

As a measure of precaution to our readers we require reference of all new advertisers. To save time, please send the name of your bank and other references with your copy.

Advertisers offering used equipment or bees on comb must guarantee them free from disease or certificate of inspection from authorized inspector. The conditions should be stated to insure that buyer is fully informed.

FOR SALE—150 ten-frame, two-story colonies, 2000 shallow extracting supers, 500 Jumbo hive bodies, 250 standard hive bodies of comb. Some tops and bottoms, and a quantity of empty equipment. Darrell Sparks, Algona, Iowa.

COMPLETE section honey setup. Approximately 400 colonies, trucks, etc., $5,000. Same chain outlet for the past 5 years. Approximately 8,000 sections on hand. New crop extra. W. B. Watson, Rt. 1, Box 885, New Port Richey, Florida.

4-frame non-reversible extractor, $15. Electric knife, $8. Wilbur Brandner Spring Valley, Ill.

1000 shallow frames 5-3/8 x 1-3/8 x 19", 600 standard frames (assembled) 19" top bar, 200 5-gal. cans (new), 4 uncapping knives, 50 lb. medium brood foundation unwired, 25 lbs. thin surplus foundation 4" wide, 1 45-frame Root Simplicity extractor. Other miscellaneous equipment, tanks strainers, honey tanks and pump. Fred Tully, Aitkin, Minn.

SEVERAL HUNDRED 8 and 10 frame colonies, $7.00 per story. Troy Nance, 2125 West Capitol Ave., West Sacramento, Calif.

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WRITE FOR SHIPPING TAGS and current quotations on rendered beeswax. Any amount from one pound up bought. If you have 25 pounds or more, save 25% by letting us work it into foundation for you. Walter T. Kelley Co., Clarkson, Ky.

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WANT 45 or 50-frame radial extractor. Lewis Konces, No. Abington, Massachusetts.

WANTED—Cash paid for a large outfit of bees in the Midwest, standard 10-frame size preferred. Send all information in first letter. Box B.J., c/o American Bee Journal

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Crops and Market

by M. G. Dadant

Crops so Far

Actually on June 20, it is too early to get any indication of what the crop has been in the northern areas.

In the more southeasterly and southern areas the crop has developed at least 100% of last year in West Virginia and Maryland, a little light in Virginia and the Carolinas, better than last year in Georgia and about two-thirds in Florida owing to the lighter orange flow.

Alabama, Mississippi, and Louisiana are reporting much better earlier flows than last year and the Texas flow from vetch was at least equal of last year with crops quite satisfying, especially in the northern and eastern sections of the state, should some rains materialize. One reporter states that "cotton never looked better," but, of course, considerable time must elapse before cotton is ready to yield.

New Mexico reports a good early flow as does Arizona.

What is disappointing is the light flows from orange, both in Florida and in California. In California no doubt the crop is influenced somewhat by the reduction in acreage. However, other fruit flows and the sage flow have been apparently satisfactory, although sage probably not yielding as much as had been anticipated a little earlier.

Many thousands of colonies now being moved into the alfalfa section for pollination and thousands more going out onto the desert areas where the rains have been quite adequate and the possibility still from sage, buckwheat, and other wild flowers looks fine compared to a year ago. In the Northwest, the early flows have been at least equal of 1955 so far.

Prospects

I believe we could safely say that the northeastern states, including New York, Pennsylvania, and New Jersey, have better prospects than a year ago, largely due to sufficient moisture. These prospects pretty much rule also farther west into Ohio and Indiana, and beyond that to the west it depends entirely upon the amount of moisture. Prospects as far as honey plants are concerned have seemed quite satisfactory, but drought might develop which would cancel the yields very rapidly and this extends clear into the plains area and even into Montana and Idaho.

Eastern Colorado already has reported a better flow than last year, and in some sections of Illinois, Iowa, and Missouri the early flows have been quite satisfying even though very spotted owing to spotted rainfall covering perhaps less than half of that territory. In our immediate territory rainfalls are almost lacking, although one hundred miles away sufficient rains on the soil bank areas have helped make a sweet clover flow.

Prospects seem satisfactory in the Southeast and Southern states with the Southeast again hoping for some of those old-fashioned sourwood flows. We have already mentioned the prospects in the immediate South and in Texas. Tennessee, which we did not mention earlier, had quite good flows from crimson clover and good rains make prospects look quite good for the balance of the season there.

The irrigated areas no doubt have as much water available as last year and prospects seem about the equal of 1955 in most areas, perhaps a little lacking in Idaho. In the Northwest and California, as mentioned previously, conditions look quite satisfactory for the balance of the season.

Sales

On the whole, very few sales have been made. We get some reports from southern areas that sales are about at the same rate as last year. Mississippi at 12½c for amber, Louisiana 11c to 13c for amber, in Texas one reporter states slightly easier markets than last year but at least 13c for white.

California, of course, is the present big producer of honey available and the price has held up very well, the orange honey ranging from 13c to 15c and sage at about the same price.

Some Texas honey has sold at 13c, cans returned, and much of the orange honey in Florida moved at about 14c to 15c immediately after it was harvested, before any other new crop was available.

On the whole, dry conditions are going to determine whether or not the crop will equal last year. Good rains would, we believe, push it beyond 1955 on account of a much better prospect in California.

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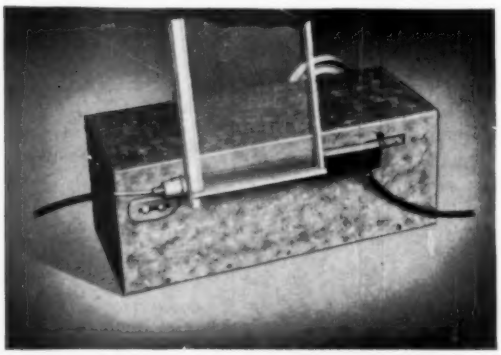

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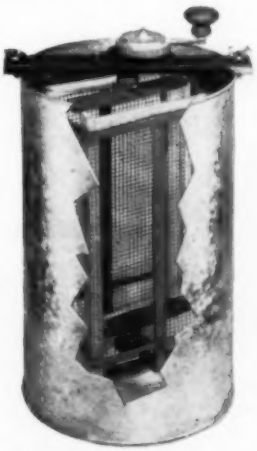

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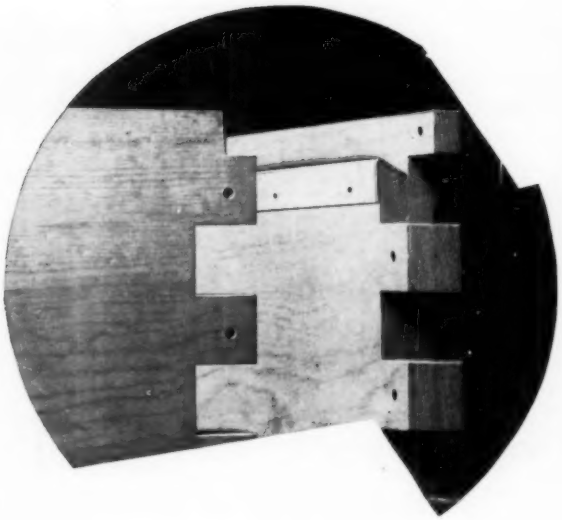

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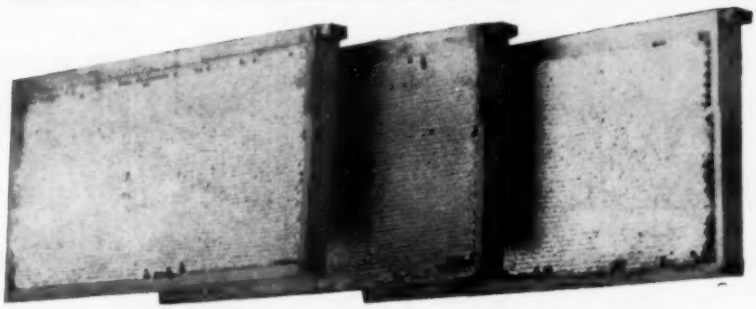

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